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5

May 2011

vol. 049

FREE

Asian Sensation

SPECIAL INTERVIEW

Yuriko Kajiyama (Ballet Dancer)

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[May 2011, Vol. 049]

CONTENTS

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See more of the cover of the monthly issue "Akiyuki Higashiyama" in full color on the home page (link page).

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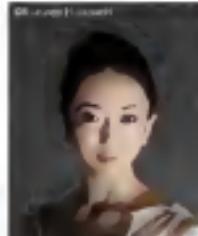


ON THE COVER

2 PEOPLE Yuriko Kajiya

Yuriko Kajiya is the only Japanese Ballerina at the American Ballet Theatre (ABT). In the upcoming performances of Don Quixote at the Metropolitan Opera House this May, she will perform as a principal dancer.

BY: JUNIOR H. KIMMEL



4 WHAT'S NEW?

FOOD

Tuna Jerky Hits U.S. Shelves

PRODUCT

New Compact Camera Makes High Quality Photography a Snap

ENTERTAINMENT

Read Manga on your Phone

FROM JAPAN

Japanese Government Seeks College Credit for Student Volunteers

FEATURES

ASIAN SENSATION

8 Japan's Connection to Asia: An Enriching Global View

We overview the historical relationship between Japan and other Asian countries and introduce one way to look at Asia, which will deepen your view toward the area.

16 Asian Restaurant Guide

54 TRAVEL Get More Out of Japan with The Home-Stay Program

Traveling through Japan, for those who do not speak the language, may be daunting, especially if you are there for the first time and staying in a hotel, left to find for yourself. The Home-stay style tour program resolves such problems and offers a rich cultural experience without breaking the bank.

How We Can Help Japan

Japan earthquake and tsunami relief information

See page 68

FOOD / DRINK / GROCERY

- 29 Japanese Restaurant Review
- 34 Japanese Restaurant Guide
- 34 Japanese Recipe
- 36 Sake Column

LIFESTYLE

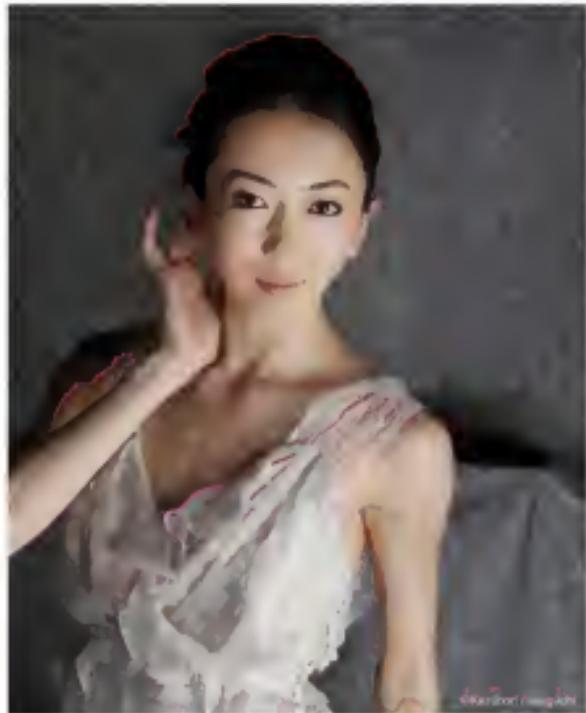
- 48 Grocery & Sale Guide
- 49 Shop Guide
- 49 Beauty Interview
- 49 Beauty Guide
- 47 Health Guide

EVENT / ENTERTAINMENT / LEISURE

- 60 Exhibitions
- 61 Performance
- 61 Event
- 64 Happenings
- 68 Entertainment, Music

"IN 10 YEARS I HOPE I WILL LOOK BACK ON MYSELF NOW AND HAVE NO REGRETS."

— YURIKO KAJIYA



YURIKO KAJIYA is an internationally celebrated award-winning ballerina dancer. Born in Nagoya, Japan in 1984 she began studying ballet at age 8. At age 10 she moved to China and studied at the Shanghai Ballet School. In 2000 she won the prestigious Prix de Lausanne Scholarship, which enabled her to study at the National Ballet of Canada School in Toronto. She joined the American Ballet Theatre (ABT) in September 2001. She was appointed a Soloist in August 2007. She starred in the Japanese documentary *Promotion Across A Continent* and appeared in the ABT documentary *Dancers*. She also appeared on an episode of the TV show *So You Think You Can Dance*. Currently in addition to performing with ABT, Ms. Kajiya teaches master classes and lecture series in the United States and Japan.

*Yuriko Kajiya is the only Japanese Soloist at American Ballet Theatre (ABT). In the upcoming performances of *Don Quixote* at the Metropolitan Opera House this May, she will perform as a principal dancer. One afternoon at Lincoln Center, she chatted with Chopsticks NY and shared her thoughts about *Don Quixote* and her career path.*

Why is *Don Quixote* such a popular ballet piece?

Well, when ballets are every serious, many people find them difficult to watch and get sleepy, but *Don Quixote* is not really a serious one. It's really fun, fast. I think over people that don't know about ballet will enjoy it. Also, sometimes the many styles of acting used in ballet such as pantomime, can be difficult to understand but in *Don Quixote*, the two leading roles have lots of dancing, and from start to finish it is filled with excitement. Even first time ballet-goers will love it.

I know there are many highlights, but which parts do you like the best?

The third act is the most famous. The scene that everyone imagines with the dancing in the fair is the third act. That is the famous "pas de deux" or duet for two dancers. However the first act has non-stop dancing from beginning to the end, which is a little bit concealed, and there's acting too.

I was wondering if you get nervous near the debut.

There is a ballet terminology, "white ballet," referring to the style that the prima enters the stage where many dancers are lined up side by side in dead silence. However *Don Quixote* actually doesn't start like that. The setting is in place in Barcelona, and the town's people are chatting and dancing as they enter, so there is a relaxed atmosphere. Considering that, compared to other ballets, this one is less nerve-racking.

What would you like the audience to pay attention to? The pas de deux?

I dance throughout every scene, so I don't want them to watch my part in particular; I want them to watch my performances throughout every act.

What do you do to overcome tough times like storms or even physical injuries?

When I was little I went to China and attended the Shanghai Ballet School for 8 years. It was very hard for me as a Japanese exchange student in China. There were lots of serious disadvantages. According to a Chinese saying, "After bitter things, come sweet things." My time in Shanghai was just like that saying, there were lots of difficulties, but after all the hard work—it's strange to say now—but certainly, in some form the results appeared. So because I already had that experience, now that I'm in the ballet company (ABT)—of course the level of difficulty is different from ballet school and there are tough times—I think that if I just put in the time and effort, I will definitely get the results.

Since you were very young you've been overseas a lot. Were you conscious of being Japanese?

At first, no. When I was in Shanghai, I really wanted to be Chinese. In fact I was the only Japanese student at my age, about 10 years old. Because it was a national ballet school, the Chinese students were selected from thousands of students in elementary schools and told "You will go to ballet school." Being a foreign student, I was at a physical disadvantage when compared to the other selected students. The teachers didn't think I could become a ballerina, and it felt like I couldn't get their attention. People often said "There is no way Yoko will become a ballerina" so I thought, "I want to become just like the Chinese students in the school." I didn't have my pride in being Japanese. All of my friends treated me like the Chinese, but the teachers treated me like a foreign student at contests and such. I started being treated differently so I felt very strongly that I wanted to be Chinese.

And when you came from China to Canada?

When I came to Canada, other people didn't really look at my background, just my nationality, so to them I was "Japanese" and nothing else. So at that time I began to become aware, "oh, I am Japanese." However my consciousness of being Japanese became

stronger when I came to the U.S. Americans, of course, have a very strong, good impression of the Japanese and I felt that when I spoke to people. Also, in ABT there are lots of dancers from various countries, so it wasn't like in Shanghai when I was the one Japanese exchange student among Chinese students. So it was in the U.S. when I finally left that I am Japanese, and Japanese have good qualities, and it's good to be Japanese.

As a ballet specialist, what do you think are some specific good qualities of Japanese people?

When you dance your life is on stage, and that's the true of natural character too. America is the home of Broadway so Americans are very open and great at expressing themselves. Japanese are more restrained. As far as good qualities that Americans lack, Japanese are careful and precise. That's what Americans often say.

That's interesting. Here at Chopsticks NY we deal with the food business a lot, and in that field they say exactly the same thing. So it's the same in ballet. By the way, do you eat Japanese food for your daily meals?

Yes, Japanese food!

Do you make it yourself?

Yes, I make it myself! Sometimes I go to places like Matsuya

Are there certain foods that you can't eat because of your work?

Ballet dancing is a job where people watch me, so of course I have to maintain my figure, but it's really physically demanding work, and if I run out of energy then I can't dance, so actually I can eat anything. I try not to eat too much oily food and food that's not so healthy. It's pretty much the same as everyone else.

Do you have any tips to avoid being crushed by the pressure?

If you don't forget what you're aiming for then you will do your best to get there.

Is there a role that you really want to try next or a role that you think you can do better than anyone?

Rather than a particular role or production, in the future I want to expand my repertoire and make the

audience think, "I want to see Yoko Kippe's dance." I'm a soloist now and, of course, getting leading roles but I want to increase my repertoire of leading roles in the future.

Where do you want to be in 10 years? Do you want to be here?

Rather than think about what I will be doing in 10 years, in 10 years I hope I will look back on myself now and have no regrets. I want to be able to look back on this and think that I did my best as a ballet dancer and that this time was packed with good memories.

So you mean that when you look back in 10 years, there will be nothing but good memories?

Right. Well I am sure that there will be times that I will think "maybe I should have done such and such differently" But the important thing is that I will have done my best. That is the only way I can think about it.

— Interview by Nidhi Nakamura

May 17-21 and 23 Don Quixote @Metropolitan Opera House

The stage explodes with one show-stopping performance after another in this fast-paced choreographic fantasia. Deliaire knight, Don Quixote and his devoted squire, Sancho Panza, are positively heroic when it comes to endearing the sprightly maiden Kitri and her charming amour. *Don Quixote*: delightful comedy (Running Time: 145 minutes)

Info: www.mto.org



© Food**Tuna Jerky Hits U.S. Shelves**

Where's the beef? Not in this jerky. A new, healthy alternative to beef jerky, **Tuna Jerky**, from Maguro International has just hit American shelves. Loaded with nutrients, flavor and all natural ingredients, Tuna Jerky promises to make a big splash.

Tuna Jerky is a nutritional powerhouse. That makes its beef competitors pale in comparison. Made from AAA grade, wild caught yellow fin tuna, it is packed with protein and contains plenty of heart-healthy omega three fatty acids and brain-building DHA. Further, Tuna Jerky contains no chemicals, CO₂, smoke or chlorine are used in the preservation process.

Using a recipe that was carefully developed for over half a decade, Tuna Jerky is flavored with a delicious blend of soy sauce, black pepper, ginger, garlic, nutmeg, and red pepper. The result is a rich smoky flavor with a hint of spice that will tantalize your taste buds and a texture that is soft yet firm, unlike typical tough, leathery jerky. Tuna Jerky is a perfect snack when you're on the go. Whether you're at work, on vacation, going for a long hike or bike ride, or just hanging out at home, Tuna Jerky is a convenient and tasty snack that

will provide you with energy to get through the day. It can also be used as a garnish to add flair to your cooking. Try chopping it up and sprinkling it on a salad as a healthy alternative to bacon bits.

In addition, Maguro International is committed to respecting the environment so that future generations can enjoy abundant marine life. They use artisan fishing methods that ensure that only yellow fin tuna are caught and that dolphins and other marine animals are protected. With these responsible fishing practices combined with an abundance of nutrients, mouth-watering flavor and unbearable convenience, Tuna Jerky promises to alter the world of jerky forever.

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**© Photo/Art****New Compact Camera Makes High Quality Photography a Snap**

With the release of a new digital camera, the new improved and easy-to-use **CX5**, Ricoh Company, a global corporation headquartered in Tokyo, makes it a little easier to snap that perfect picture.

The CX5 boasts a number of new features that combine high performance with unbeatable ease-of-use. The new hybrid autofocus system allows the camera to focus in as little as 0.2 seconds ensuring that you'll never miss another shot again. Ricoh's retracting lens system boasts bigger zooms and higher resolutions than previous models. The optical zoom allows zooms from 28 to 300mm while the new super resolution zoom enables shooting at 600mm zoom equivalent with minimal degradation in image quality. This versatile lens can handle a wide range of shooting situations such as powerful telephoto shots and wide-angle interior scenes. Also, the CX5 enables you to shoot high definition-movies and connect to an HDTV with an HDMI cable.

Perhaps the most convenient of the CX5's features is the 14 different scene modes that make professional level photography as easy as pressing a button. New modes on the CX5 include the Food Mode, which makes food look so

delicious you'll want to reach out and touch it, the Golf Swing Continuous Mode, designed specifically for analyzing your golf swing, and the Fireworks Mode which beautifully captures glittering flashes of light across the night sky.

So, if you want to take your photography to the next level, consider a CX5 for its versatile style and power. For a professional photographer, however, one lens may not be enough, even if it is the CX5's retracting lens with super resolution technology. In that case Ricoh's new GXR interchangeable unit camera system may be just what you need. It consists of a camera body and interchangeable camera units, which contain the lens and image sensor. It allows you to choose the best lens for each shot, delivering the highest possible quality.

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Entertainment

Read Manga on your Phone

Did you ever wish you could read manga on your phone? Well, now there's an app for that. BIGLOBE, one of Japan's leading internet service providers has launched its new digital bookstore Android app, **SUGOI BOOKS**. Just go to the Android Market to download the free app. You can use the app to browse titles, buy and view manga, and download a limited amount of free manga as well.

Currently, there are over 100 titles available for **SUGOI BOOKS** including "Cat Eyed Girl", by legendary artist Katsu Umezu and "Jinn" by "Yoshikazu Nishikubo", another renowned artist. The app also features original manga based on Japanese and world literature. All manga is translated into English and formatted for the Android's 3.5 inch screen. Hoping to become the largest provider of manga for smartphones, **SUGOI BOOKS** plans to increase their content to 50,000 books by the end of 2012 and release versions of the app for iPhone, iPad, and BlackBerry.

SUGOI BOOKS is easy to install and use, the images are crisp and clean, and the first chapter of many books are available for free. However, the currently

available selection is quite limited. Along with a few classic manga titles such as the above mentioned, much of the available content are original adaptations of classic literature such as Franz Kafka's *The Metamorphosis* and Kuro Miyazawa's *Night on the Galactic Railroad*. Many popular manga titles such as *Naruto*, *Polymeron*, *Demonman*, and *Shenchan* are not yet available. Another limitation is that manga are not available in the original Japanese, or in any language other than English. Hopefully this will change as the library expands.

Over all, **SUGOI BOOKS** is an app that shows a lot of promise. It looks good, is easy to use, and brings the world of manga to your phone. If the library expands as planned, and includes a wide variety of popular manga titles, it will no doubt become an indispensable app for manga fans and otaku everywhere.

Info: www.sugoi-books.jp/en



From Japan

Japanese Government Seeks College Credit for Student Volunteers

In the wake of the Japan Earthquake and Tsunami, thousands of people are still suffering shortages of food, water, basic necessities and displacement from their homes. In an attempt to step up the relief efforts, the Japanese Ministry of Education, Culture, Sports, Science and Technology (MEXT) has announced plans to attract student volunteers by offering them college credit.

MEXT has sent a letter out to Japanese public and private universities outlining the plan and requesting that student volunteers receive course credit for their efforts. Additionally universities will be asked to allow students leaves of absence from classes and waive tuition during the course of their volunteer work, and offer guidance about the various insurance agencies available to volunteers, such as accident insurance and volunteer insurance. This action, the first of its kind, will boost the relief effort by attracting many new volunteers and allow students to contribute without jeopardizing their academic careers.

Students interested in volunteering should contact local volunteer centers.

These centers will determine what activities are most needed. Authorities are cautioning volunteers not to go to the disaster affected areas unless specifically requested by a volunteer center. Much important aid work, such as fundraising, is better conducted in local prefectures and excessive volunteers in affected areas consume resources, like food and gasoline that should go to disaster victims.

The effectiveness of MEXT's plan remains to be seen. It is still unknown how many universities will choose to participate in this plan, how many students will volunteer, and how effective their efforts will be in delivering aid to the affected areas. Nevertheless, this unprecedented action from MEXT is a bold step that demonstrates their commitment to helping the victims of this terrible tragedy.



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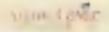


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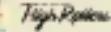


Photo by Keigo Itoh

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ASIAN SENSATION

Stretching from tropical to subarctic zones and from small islands in the South Pacific Ocean to territories in the Himalayan Mountains — Asia consists of truly diverse cultures. Although the area spans almost one third of the globe from east to west, Asian countries have traditionally influenced each other. Here we overview the historical relationship between Japan and other Asian countries and introduce one way to look at Asia, which will deepen your view toward the area.

Japan's Connection to Asia: An Enriching Global View

For over 1500 years, Japan has exchanged with other Asian countries so deeply that their cultures have influenced Japan's immensely. Look at the cultural connection among them, and this will make you appreciate Asian culture more.

Featured Business

BCD Tofu House / Nexus Holidays / Yak Son Myung Ga / Himalayan Yak Restaurant / ICE FIRE LAND / Nha Trang One / Pongan / Tue Thai Food / Kikkoman

LISTINGS Asian Restaurant



JAPAN'S CONNECTION TO ASIA: AN ENRICHING GLOBAL VIEW

Japan's geographical features have given rise to a unique culture, yet Japan has also been tremendously influenced by other Asian countries. You might already be interested in Japanese culture, and if you would like to get a deeper understanding of Japan, it's helpful to look at nearby countries. Each culture in Asia has distinct characteristics, but there has been an exchange of ideas and products for centuries. As you think about how these Asian countries are related and have influenced each other, you'll get to know more about Japan and may become curious about other Asian countries as well.



STRONG CULTURAL INFLUENCE FROM CHINA IN THE SIXTH THROUGH EIGHTH CENTURIES

Although it's an isolated archipelago, Japan is a part of Asia and traditionally was influenced by its neighboring countries, especially China and Korea. Chinese culture is thought to have been brought to Japan via the Korean Peninsula and spread nation-

wide around the fifth to ninth centuries. From the early seventh century to the late eighth century especially, the Japanese government sent ambassadors to China (during the time of the Su and Tang dynasties) to learn about its governing system and culture as well as to open a trade route. The ambassadors brought back numerous things — not only materials but also concepts — that strongly

EXAMPLES OF ASIAN CONNECTION



In the Asuka period (596–710), many noblemen, merchants, and artisans immigrated to Japan from China and Korea. They helped to build the famous Hall of Many-Storeyed Wooden Building and a UNESCO World Heritage site, Haeinsa, which is witness to strong influence from the continent.



The culture of tea spread throughout all of Asia. Each country developed its own unique tea culture in terms of the taste of tea and customs. People in India mostly consume black leafed tea, whereas Japanese drink green tea (steamed tea). Finally, western tea, such as tea from China

INFLUENCES ON JAPANESE CULTURE

Probably the most important import from China is the use of kung (Chinese character) Kung were imported during the sixth century by the ambassadors, and Japanese soon developed their own hiragana and katakana characters based on the kung. Thus, the three main writing systems used in Japan today come from Chinese characters. Of the other Asian countries, Korea and Vietnam also use kung.

Buddhism is another big import that came to Japan via the Chin-Kara route. Japan had already established Shintoism, but Buddhism was so appealing to the Japanese people that it spread widely. Some prominent Buddhist monks localized the concept to incorporate Japanese culture, and this also helped people accept it naturally. After Buddhism was introduced to Japan, Shintoism and Buddhism fused together in unique ways. Other Asian countries have also employed Buddhism in their own ways, as their conceptual details and customs might differ from those of Japan, but it is important to understand Buddhism in order to understand Asian culture as a whole.

Architecture built in the seventh and eighth centuries shows a strong Chinese influence. Visit historical sites in Nara prefecture, site of Japan's

capital during the Muromachi Period (1393–1573), to see how the architecture there differs from traditional Japanese buildings and how it's similar to Chinese and Korean temples built during the same period.

Although the Japanese government ceased sending ambassadors to China in the late eighth century, the China-Korea route was an active trade path until the nineteenth century, and many other things — silk, cotton incense, tea, and ceramics, for example — were brought back to Japan. After the Age of Exploration, products from European countries also arrived in Japan.

THE OPENING OF SOUTHERN ROUTES TO SOUTHEAST ASIAN COUNTRIES

The China-Korea route was not the only path Asian products traveled to get to Japan. A southern route was developed during the fifteenth to seventeenth centuries, which coincided with the Age of Exploration. Japan began active trading with Southeast Asian countries such as Thailand, Vietnam, the Philippines, and Cambodia in the seventeenth century Edo-kyō, which was then an independent country and is now the prefecture of Okinawa. It played an important role in bringing Southeast Asian products to Japan. Even now you can see more similarities between Okinawa and Southeast Asian countries in terms of culture than with the main islands of Japan.

The southern route put Japan in contact with European countries, which were also trading in the region, such as the Netherlands, Portugal, and Spain. It brought some important things to medieval Japan: firearms and Christianity.

THE DIVERSE AND INTERRELATED ASIAN FOOD CULTURE

Asia has a unique food culture that separates it from the culinary traditions of North America, Europe, and Latin America. Looking at Asian food

culture from a wider perspective reveals some interesting facts. First of all, compared to other cuisines, Asian people predominantly consume rice, both steamed and as noodles. In northern Asia, including Japan, China, and Korea, people tend to eat steamed rice, while in southern regions, including Vietnam and Thailand, people are inclined to eat rice noodles.

Asian cuisine maximizes fermented ingredients, which enhances umami (mono acid-derived savoredness). Fermented products such as soy sauce and fish sauce are often used for seasoning. Most Asian countries use both fish and soy sauces, but northern countries usually consume more soy sauce than fish sauce and the saucy does the opposite (a map showing these preferences is strikingly similar to the shared rice vs. rice noodles map).

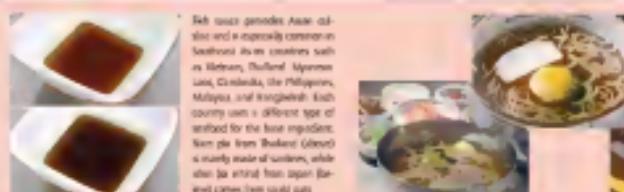
Noodles are certainly an Asian staple, and there are countless varieties with different ingredients, cooking and serving styles, and seasonings. For example, pho in Vietnam and pad thai in Thailand are both rice noodles, but the former is a soup noodle and the latter is stir-fried. Naeng myeon in Korea and soba in Japan are both made from buckwheat, but the former has a chewy texture while the latter is quite the opposite. Italy boasts a strong pasta culture, but in terms of variety the Asian noodle culture surpasses it. Also, soup noodles come from Asia. As a result of the recent ramen craze in New York, many people now know that ramen was developed in Japan. From Chinese soup noodles, this is a good example of how Asian food cultures are related yet regionally unique.

Asian people love curry as well. Curry is an excellent illustration of how a food migrates and adapts to local cultures. In India, a spicy dish is served with bread (such as naan shapes) or rice in the north but with rice in the south, and the spices used to make curry in northern and southern India also differ. This curry usually contains coconut milk,

whereas Indian curry does not. Japanese curry, however, took a somewhat strange migration route. The origin of Japanese curry is India, but it came to Japan via the British, who had a tradition of importing Indian species and herbs. The British developed their own curry dish to meet their palates, and British curry powder then came to Japan. From this, Japanese people crafted thick and rich Japanese curry.

Spices and herbs determine the flavor of food, and Asian cuisine uses the best of them. In Indian cuisine, cumin, cardamom, coriander, and mustard are commonly used, each firmly, however, making its own mix of spices and herbs, known as garam masala. In Southeast Asian countries like Malaysia, Vietnam, Thailand, Laos, Cambodia, and Indonesia, spices and herbs like basil, coriander, red pepper, coriander, lemongrass, kaffir lime, and galangal are key. Chinese cooking has complex and refined techniques for using spices and herbs in cooking since China has a long history of herbal medicine. Japanese cooks use spices and herbs a bit differently than those in other Asian countries. Japan's holy trinity of spices might be wasabi (a type of horseradish), karash (Japanese mustard), and togarashi (red pepper). These spices are usually served on the side as condiments rather than being mixed into food during the cooking process. (Most cooks from other Asian countries add seasoning to food during its preparation.)

Certain foods are distinctly Asian. Soybean products such as tofu, tempeh, and natto are widespread in Asia. Tofu especially takes many different forms and serving styles from region to region. Drinking tea is also ubiquitous in Asia, and again regional differences are seen in all areas from India to Japan. Luckily in New York, all the cuisines from each Asian country are available. Why not explore them?



Top left: Rich soups provide Asian culture and especially common in Southeast Asian countries such as Vietnam, Thailand, Myanmar, Laos, Cambodia, the Philippines, Malaysia, and Indonesia. Each country uses a different type of seafood for the base ingredient. **Top right:** Noodle soups are especially popular in Asian countries. They are as many-various from culture to culture. **Bottom left:** Light-colored soups are also very popular in Asia. **Bottom right:** Egg soups are very popular in northern Laos and northern Thailand. The soup has coconut milk, and in this sense it is similar to the very famous Soto in Indonesia and Singapore, which uses rice noodles instead.



BCD Tofu House

If there's one new place to eat in a restaurant that caters to the only tech-savvy crowd, everyone is Korean. Known for good luck after the dice-ach-Buk Chimg Dong region of the city of Seoul, Korea, **BCD Tofu House** offers its customers its own signature high-quality organic tofu. The only restaurant on the block without an offering, doesn't converge naturally prepared tofu and Korean BBQ dishes in the heart of Koreatown. BCD Tofu House opens 24 hours-a-day and has been a popular destination since its opening in September 2008.

After the meal is sitting down, you're invited to sit in the small side dishes, ranging from kimchi to mushroom pickles for free. These appetizers are to be enjoyed throughout the meal and have unlimited refills in your request. In addition to their organic tofu specialty menu, there is plenty to choose. The popular *Tteok Bokki* - a rice dish with cooked vegetables and/or meat and red chili sauce - comes in a stone pot that continues to cook your food right on the table and keeps it warm throughout the meal. The raw egg (decorating the measure) cooks instantly in the hot pot and is fully cooked by the time you are ready to eat it. General Manager, Ted Choi, assures guests that there is no wrong way to eat the bokki - you can eat the full bowl of chopsticks or a link and have the rice on its own or combine it with the soup right in the bowl. For a limited time, it'll be \$10 per person between 3 and 1 pm. Bring it to 10 of your friends along with the experience.

Our non-increasing popularity is second to none in New York City, having opened in November 2010, adding to its current 15 restaurants, and 15 worldwide, including Tokyo, Japan. Next time you're considering for the city's heavy organic, tofu or Korean BBQ dishes, make your way to one of their two new locations to satiate your hunger and yearn taste buds.



Recommended for newcomers and regulars alike, the popular Tteok Sour is fully customizable to one's taste, including fully-vegetarian - with a vegetarian based broth - and as spicy/salty preferences.

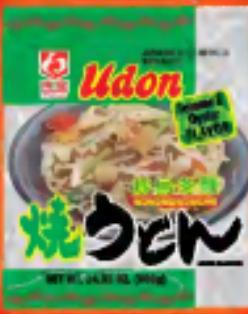


A fusion of American and Korean cuisines, the Tteok Sabo's customer line includes soft shell crab, shrimp, scallops, the necessary fixings and a delicious touch of chile to the mix.

17W 32nd St., 3rd flr. 4 Broadway
New York, NY 10001
TEL: 212-907-1990 | www.bcdtofu.com



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Sesame & Oyster



Udon
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3 servings of udon noodles and sauces included.
You can keep them at room temperature.

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Just stir fry udon noodles with vegetables, meats or anything you like and mix with sauce. Ready to eat in minutes!



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Nexus Holidays

A variety of foods, incredible natural beauty, heritage from ancient cities and unique culture with long history China always impresses us. Since its founding in 1996, **Nexus Holidays** has an established reputation as providing English guided tours of China for American customers, and the company's clientele has steadily increased and especially in the last 2-3 years as users have requested.

The recent success is a reflection of our concern that tourists in detail to experience needs whether they are first-time visitors or experts and allowing it at a reasonable price. According to General Manager, Mai, Zhou, "Even though our prices are reasonable, our guests stay in 4-5 star hotels and are service-oriented English speaking local tour guides have specialized knowledge of the country and are professionals who know how to learn." Many previous participants have expressed their satisfaction with experiences such as, "What a wonderful experience bicycling in so smoothly and there was such a delicious meal of places and activities" and "All the translators and travel arrangements were on time and the accommodations were very nice."

Nexus Holidays popular tours are the 10-day "Beijing-Xian-Shanghai" ("China's Golden Route") the 12-day "Beijing Xian" which includes Guilin and boat tours, and the remaining 13-day "Tour of China" which goes to Beijing and Shanghai and the outliers. All of these options are filled with highlights such as the Great Wall, the Forbidden City, the Olympic Stadium, the Imperial Garden, TerraCotta Warriors, going to see a performance by the Chinese Acrobatic troupe and visiting the Shanghai Museum. Just looking at the description on the company's website (www.nexusholidays.com) will make you feel excited.

This year Nexus Holidays wants people to be able to visit China more easily as they are offering the popular China Golden Route of 10 nights/11 days during the 16-day "China Golden Triangle" and the 9-day "China Impression" which goes to Beijing and Shanghai in addition to surrounding areas. "Flight" rates at \$1,999 and "Impression" at \$1,999 including airline tickets, hotels, domestic travel expenses, an English guide as well as admission fees and meals. This is an unparalleled special journey where you can enjoy China's sights for the mere cost of a plane ticket. The summer Nexus Holidays is also planning to open an office in Manhattan.



► **Holiday:** our package offer high quality services at very affordable prices. The package tour includes international airfares, all taxes, government fees and fuel surcharges, 4-star hotel accommodations plus local customs, professional English speaking guides, sightseeing and cultural programs, medical accident insurance and air and ground transportation. All Nexus Holidays staff who are well versed in Chinese language and culture will accommodate you according to your travel style, purpose, anticipated

► Descriptions as: IBRCS/World Heritage Site, Terracotta Army or a stunning collection of terracotta sculptures depicting the armies of the first Qin emperor.

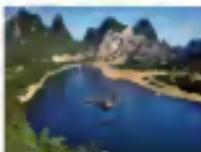
▼ Take a look once trip from Guan's alongside. Rivers is one of the most meanders on the river of China. The journey downstream to Yangtze River after, it's best boat-making country.



Nexus Holidays

From Beijing, China

41-409 8th St., Suite 211
Rocking, NY 11355
Tel: 718-463-1961 / 1-800-566-9465
www.nexusholidays.com



Yak Son Myung Ga

Making faces just slightly smaller, **Yak Son Myung Ga** Bone Therapy swept the Japanese beauty industry as soon as it was introduced in Japan in 2005. With a lot of media attention — TV magazine, newspaper, and even online — the invasive therapy from Korea fascinated Japanese women because of its tremendous results in making faces smaller without resorting to plastic surgery.

Originally invented in 1979 by Spring Cheoljae, the president of Yak Son Myung Ga, Bone Therapy stimulates efficient blood circulation by relaxing bones and skin. This aesthetic therapy is particularly effective in attaining a smaller face and beautiful facial structure through a holistic approach. It has earned recognition all over the world as a therapy that can promote beauty and health. Following the establishment in Tokyo in 2000, Yak Son Myung Ga firmly committed themselves New York branch in 2010.

Yak Son Myung Ga in New York offers over 20 aesthetic care programs using the Bone Therapy method, which fans bone structure, removes flaccid skin, and beautifies skin. Among the various programs, the following three should be noted: Unusual Face Care, Face Reduction Care, and Glazed Legocare. For those who want healthy and beautiful skin, Unusual Face Care is an ideal treatment. By treating the pores and face, it releases bones that have been modified by an unhealthy lifestyle. Face Reduction Care not only reduces the size of your face, but it brings back an even facial structure and clearer skin via facial care as well as abdomen and back care. In the Glazed Legocare program, Yak Son Myung Ga treats the patients' backbone and pelvis with its own therapeutic technique and prohibits cannot legs.

To know more about Yak Son Myung Ga's holistic treatment and free services go to their website. For prices for each treatment, please call



Bone therapy begins with massage to firm our skin, then the face and then parts of the body that are used unlike other facial slimming approaches, it does not risk and truly.



With 20 treatments, any facial structure is corrected and the size of face gets visibly smaller as the months show.

► **YAK SON MYUNG GA**
101 W. 36th St., 9th Fl., New York, NY 10018
Tel: 212-564-7435
www.beautysonic.com



Himalayan Yak Restaurant



Serving authentic Tibetan and Nepali cuisine since its opening in 2001, **Himalayan Yak Restaurant** is a Jackson Heights favorite. Its authenticity is appreciated by both its authentic fans and the Tibetans people from all over the world who come to the restaurant for the Himalayan home cooking. Among many original items, a must try dish is Gyppo (\$19.95), a homemade Tibetan style sausage filled with beef blood and ground beef.



Fed the genuine Tibetan atmosphere. After 8 pm from Friday to Monday you can enjoy Tibetan live music with no cover charge.

13-20 149th St., 3rd Fl., Jackson Heights
Astoria, NY 11372
Tel: 718-279-1118
www.himalayanyakrestaurant.com
Mon-Fri: 11am-11pm; Sat-Sun: 12pm-11pm

ICE FIRE LAND



The Rocking Townhouse known for body-warming hotpot dishes and super cool shaved ice. Their signature dish is the Tibetan Style Shabu Shabu, a set menu that allows you your own individual hot pot with the choice of 8 broths including chicken, spicy sour cabbage with spicy herb sauce, inc. your choice of meat from beef, pork, lamb and seafood and plenty of vegetables. It comes with 20 kinds of dipping sauce.



Tibetan Shabu Shabu is popular. You people come from far and wide to taste it. You can choose from 20 toppings such as condensed milk and bean, mused bean, grain jelly, pudding, and pineapple.

130-11 149th St., 3rd Fl., Flushing, NY 11367
Tel: 718-454-1054
Fax: 718-454-4909
Sun-Thu: 11am-Midnight
Fri-Sat: 11am-1am

Nha Trang One Vietnamese



Nha Trang One has been serving up authentic Vietnamese home-style food since 1992, by Malone Hyett with Garlic Sauce and Barbecue Pork Chop from unpretentious origins.



Cooked for 4-6 hours, the Special Beef Rice Noodle soup has complex flavor from cow bones, onion, scallions, garlic and other ingredients which taste rich and depth.



Noodle Seafood Soup is always a good starter for this soupy soup, everything is made from scratch, choice of shrimp, salmon and vegetable toppings are available.

13-14 149th St., 3rd Fl., Jackson Heights
Astoria, NY 11372
Tel: 718-279-1118
Fax: 718-279-1119
Sun-Thu: 11am-11pm; Fri-Sat: 12pm-11pm

Selected tea pots and mugs



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—Owner David Wang

McNulty's
Tea & Coffee Co., Inc.
109 Christopher St.
New York, NY 10014
www.mcnultys.com

Pongsri Thai Restaurant



Among approximately 140 varieties of dishes, their clientele's all-time favorites are *Ram Juan Gung* (spicy and sour) and *Som Tum* (papaya salad). The owner adds sweet, spicy and creamy *Gren Curry* with a choice of chicken, beef, pork, shrimp, calamari or scallops to warm you up. All dishes are made to order here. Don't forget to pair this food fare with spicy dishes which will tantalize your palate and tease your sensitive taste.

Located in the heart of Theater District in Manhattan, the authentic Thai cuisine restaurant **Pongsri** has attracted theatergoers, tourists and neighborhood users for over 10 years.

249 W 47th St.
Bldg. Broadway & 7th Ave.
New York, NY 10036
Tel: 212-582-1094
www.pongsri.com
Mon-Sat: 11:30am-11:30pm



Tue Thai Food



A whole red snapper sautéed with mouth-watering sauce are served with garnish, the best Snapper Gourami Saucy is perfect during

Respite. In the owners' home cooking, two friends opened **Tue Thai Food**, which serves up simple and delicious dishes in a à la carte West Village atmosphere. "Tue" means good flavor and abundance, and the expansive menu includes all your favorites from noodles to curries, along with Asian-American dishes, and plenty of vegetarian options. Try the most popular item, the original Pad Thai with Shrimp.

13 Greenwich
One Greenwich St. 8-10th Ave.
New York, NY 10013
Tel: 212-555-1000/www.twethai.com
Mon-Fri: 11pm-11pm



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ASIAN FLAVORS AT HOME WITH KIKKOMAN SAUCES

Asian cuisine always entices us with its sweet, sour, spicy, and complex flavors drawn from a mixture of exotic herbs and spices. Within Asia, each country has its own unique regional cuisine. Many think it's impossible to make Asian dishes at home, but Kikkoman's collection of Asian Sauces will ease your worries. Here, using Kikkoman's Plum Sauce, Thai-Style Chili Sauce, Oyster Sauce, and Hoisin Sauce, we show how easy it is to bring Asian food to your table.

Asian Recipe #1*

CUCUMBER & CRAB STICK SALAD



INGREDIENTS (serves 1)

- ½ cucumber
- 3 oz. cup, 3 oz) crab sticks
(Vinaigrette Sauce)
- 1 tbsp. Kikkoman Plum Sauce
- 1 tsp rice vinegar
- ½ tsp soy sauce

STEPS

1. Cut cucumber into small pieces (about $\frac{1}{8}$ inch cubes). Sprinkle salt (not included in ingredients) on cucumber cubes and let set for a while.
2. After cucumber releases liquid, rinse under running water and dry.
3. Cut crab sticks into small pieces.
4. Combine Kikkoman Plum Sauce, rice vinegar, and soy sauce to make vinaigrette sauce.
5. Toss cucumber and crab sticks and dress with vinaigrette sauce.

TIP: Salt cucumber and remove excess liquid in advance. This allows the cucumber to keep its crisp texture.

Asian Recipe #2*

THAI-STYLE BUFFALO WINGS



INGREDIENTS (serves 8-10)

- 3 chicken wings (drumsticks and 3 wings)
- Salt to season
- Oil to deep-fry
(Bread)
- 3 tbsp Kikkoman Thai-Style Chili Sauce
- 1½ tsp soy sauce
- ½ tsp honey
- 1½ tsp sesame oil

STEPS

1. Cut joints of chicken wings to separate wings from drumsticks.
2. Combine Kikkoman Thai-Style Chili Sauce, soy sauce, honey, and sesame oil to make sauce.
3. Salt chicken. 4. Heat oil to medium heat and deep-fry chicken for about 6-8 minutes until it browns.
5. Put sauce and fried chicken into big bowl and toss.

TIP: Instead of deep-frying the chicken, you can bake it. Coat each oil to the chicken, and salt it. Place it on a parchment paper-lined pan, and then bake each side an 400 degree F oven for about 25 minutes.



kikkoman Restaurant Series ASIAN SAUCES

Cooking Asian food in your home couldn't be simpler! Use the sauces that the chefs use.

kikkoman

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Black Bean Sauce w/ Garlic

A robust, rich sauce using traditional Chinese Monk beans, garlic, sugar, soy sauce, and other flavorings. It is an easy, delicious stir-fry sauce right from the bottle. Try it Black Bean and a Pepper for a truly flavor meal course in minutes.

Hoisin Sauce

The distinctive flavor of Chinese hoisin sauce is magically transformed into a vibrant Asian barbecue sauce. The taste is reinforced with Asian ingredients to create its distinct flavor profile. For dinner tonight, Chinese-style barbecue ribs won't be simple.

Plum Sauce

Sweeten your life with this dipping sauce. A blend of bold, tangy Asian flavoring plus a natural fruit flavor, this sauce is perfect for dipping, marinades, or as a great flavoring point for stir-fries and soups.

Asian Recipe #3*

POTATO & ASPARAGUS STIR-FRY



INGREDIENTS (serves 2-3)

- 1 (16 oz) Yukon gold potato
- ½ lb asparagus
- 1 tsp grated ginger
- 2 tbsp extra virgin olive oil
- (see note)
- 2 tbsp Kikkoman Oyster Sauce
- 2 tsp soy sauce
- 2 tsp sherry

STEPS

1. Cut Yukon gold potato into ½-inch-wide sticks and cut asparagus into 2-inch-long pieces.
2. Mix Kikkoman Oyster Sauce, soy sauce, and sherry to make sauce.
3. Put extra virgin olive oil in a nonstick pan and sauté potato for about 2 minutes.
4. Add asparagus and stir-fry another 2 minutes.
5. Add grated ginger.
6. Pour sauce over vegetables and mix well.

TIP: Use relatively thin asparagus for a perfect, crunchy texture after stir-frying.



Asian Recipe #4

CHINESE-STYLE BARBECUE RIBS



INGREDIENTS (serves 6)

- 2 slabs and ¼ cup Kikkoman Hoisin Sauce, divided
- ½ cup soy sauce
- 2 cloves garlic, pressed
- 3 lbs pork spareribs, cut into 1-in pieces
- 2 tbsp honey

STEPS

1. Combine 2 tbsp Kikkoman Hoisin Sauce, soy sauce, and garlic. Pour over ribs in large plastic food storage bag.
2. Press air out of bag and close top securely. Turn bag over several times to coat all pieces. Refrigerate 1 hour, turning bag over once.
3. Place ribs, meaty side down, in foil-lined pan. Cover; bake at 350°F for 50 minutes. Drain excess fat.
4. Mix remaining ½ cup Kikkoman Hoisin Sauce and honey and brush ribs with half of mixture.
5. Bake uncovered, 10 minutes. Turn ribs over and brush with remaining sauce. Bake 10 minutes longer.

TIP: To make these ribs more tender, cover by aluminum foil.



Recipe #1 - Stir-frying of Beniwa Karotte Norenmai



Beniwa Karotte Norenmai
New York based private chef, cooking both Japanese and western cuisine



Thai Style Chili Sauce

An excellent accompaniment to Thai, Southeast Asian and Chinese recipes. It provides a well-balanced blend of red chili pepper and cucumber mixed with vinegar, sugar and seasonings. Use it right from the bottle or open it up onto other seasonings. It's great for dipping sauces or dressings with a Thai twist.



Thai Style Peanut Sauce

Blending premium roasted peanuts with naturally fermented soy sauce, sugar, wine, honey, meat essence oil, and a hint of Thai-style seasonings and spices, it's a perfectly versatile sauce for marinades, soups, stir-frying and dipping. It's great with everything from vegetables to meat, seafood and noodles.



Oyster Sauce

Red Label: Used in the most popular Chinese foods — clarifies the stir-fried taste with broccolini and vegetables or divided over steamed protein — oyster sauce is also key ingredient in many Asian recipes. It's made by combining the extracted liquor from fresh oysters and a touch of bacon juice.
White Label: Same delicious flavor as Red Label but without MSG.

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2/203-205	■	
Lower Bldn	Buddies	
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640-650 200	■	
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67-69 Ave St, 2nd Fl, #10000	\$10 L	
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Lower Bldn	Chez Cholet	
47 Rue Cholet, Marais 6e Arrond	\$10 L	
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100-102 1st Ave, Avenue D Eatery Sq	\$10 L	
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Lower Bldn	Shanghai Cuisine	
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2/259-260	■	
Lower Bldn	Kochi	
260-262 3rd St, Bet Leonard & 4th Av	\$10 L	
2/263-265	■	
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Korean Town	One Bigg Ed	
60-62 2nd St, Bet 1st & 2nd Avs	\$10 L	
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Korean Town	Seoul Baguette	
24-26 2nd St, Bet Madison & 3rd Av	\$10 L	
2/276-278	■	
Korean Town	Seoul Max Dok	
47-49 2nd St, Bet 1st & 2nd Avs	\$10 L	
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Korean Town	Yeo's Gang Gae	
9-11 2nd St, Bet 1st & Madison Av	\$10 L	
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Korean Town	Kwang Soh	
10 Avenue D, Bet 2nd & 3rd Avs	\$10 L	
2/286-287	■	
Korean Town	Koating House	
2nd Ave, Bet 1st & 2nd Avs & Broadway	\$10 L	
2/288-289	■	
Korean Town	Kore Gong Kee	
3rd-5th St, Bet Broadway	\$10 L	
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Korean Town	Kore Gong Restaurant	
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2/298-299	■	
Korean Town	Was Oche	
100-102 Ave St, Bet 3rd & 4th Avs	\$10 L	
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Korean Bldn	Bob's Saus	
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Korean Bldn	Bob's Saus	
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51 Avenue D, Bet 1st & 2nd Avs	\$10 L	
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Lower Bldn	Kochi	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/314-315	■	
Lower Bldn	Woo Lee Dak	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
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Korean Town	Kochi	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/322-323	■	
Korean Town	Korea Palace	
50-52 Avenue D, Bet 3rd & 4th Aves	\$10 L	
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Midtown Dctr	Thai Palace	
50-52 Avenue D, Bet 3rd & 4th Aves	\$10 L	
2/326-327	■	
Korean Town	Woo Pal House	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/328-329	■	
Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/330-331	■	
Midtown Dctr	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/332-333	■	
Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/334-335	■	
Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/336-337	■	
Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/338-339	■	
Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/340-341	■	
Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/342-343	■	
Korean Town	Yoo's	
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Korean Town	Yoo's	
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Korean Town	Yoo's	
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Korean Town	Yoo's	
10-12 2nd St, Bet 1st & 2nd Avs	\$10 L	
2/482-483	■	
Korean Town	Yoo's	
10-12		

Winn's Bay	SEA
100 Westgate St. Ste. W • 375-0621	\$15-\$15
2500-2600	
Tao Thai Food	
located at the foot of Main Street after home cooking style. They have a happy hour, and it's atmosphere. There are 20 items on the menu to choose from and each dish comes with either white or brown rice. The menu has the name of the dish on it.	
2 George St. at Main St. • 375-0747 • 270-0099 • menu available online	\$10-\$15
East Village	Katy Basud
100 Main St. (one block S. of 108th St.)	\$10-\$15
270-4900	
East Village	Katti
100 E. 14th St. (one block N.)	\$10-\$15
270-2550	
East Village	King
102 Main St. (just off 108th St.)	\$10-\$15
270-4500	
East Village	Space
100 E. 14th St. (between Main and 108th Sts.)	\$10-\$15
270-4650	
East Village	Space
100 E. 14th St. (between Main and 108th Sts.)	\$10-\$15
270-4650	
East Village	Tan Thai
100 E. 14th and 10th Ave. Rm. #2	\$10-\$15
270-2702	
Loyalty Mart	East Foods Thailand
100 E. 14th St. (Bet. Broadway & Avenue St.)	\$10-\$15
270-4337	
Loyalty Mart	Banana Inn
100 Avenue St. at Broadway & Avenue St.	\$10-\$15
270-3170	
Loyalty Mart	Prayoon Chinatown
100 Avenue St. (Bet. Broadway & Avenue St.)	\$10-\$15
270-4337	
Loyalty Mart	Sticky Rice
100 Avenue St. (Bet. Broadway & Avenue St.)	\$10-\$15
270-4337	
Soho	Kitchen
86 Tompkins St. (Bet. Bowery & Avenue St.)	\$10-\$15
270-7760	
Soho	Papa
100 Avenue St. (Bet. Thompson & Bowery St.)	\$10-\$15
270-9527	
Broadway	Khlong Thai
100 W. 40th St. (Bet. 8th & 9th Aves.)	\$10-\$15
270-5320	
B-midtown	Lily Thai
9-10th Ave. at the second & lower 10th St.	\$10-\$15
270-2745	
B-midtown	Long Tom
10th Ave. at the 1st floor of 20th St.	\$10-\$15
270-5240	
B-midtown	Fogata Thrilled
10th Floor, Art (Lower & Second Ave.)	\$10-\$15
270-5245	
B-midtown	SEA
10th Ave. at 2nd floor of 20th St.	\$10-\$15
270-5240	
B-midtown	Tan Thai
10th Floor, Art (Bet. 1st & 2nd Ave.)	\$10-\$15
270-5245	
Burnett	Craveless
2-141 1/2 West Florida, Myrtle Beach	\$10-\$15
270-5100	

Bonita	El Thai Bistro
100-125 Avenue East #100, Mississauga, ON L4Y 1C5 (905) 669-8800	\$10-\$15
Long Mien	Pho Restaurant
20 Main St, Burlington, ON L7R 1T2 (905) 637-1000	\$10-\$15
Vietnamese	
Day at Work	Southern Grill
1000 Avenue des Arts, Suite 200, Montréal, QC H3C 2L1 (514) 875-8600	\$20-\$25
Spicy City	Ana Grill
3000 Lakeshore Rd, Etobicoke, ON M3J 2G2 (289) 254-1818	\$20-\$25
Green Eggs	Monsoon Grill
1400 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0988	\$20-\$25
Melissa's Kitchen	Eat
2007 Lakeshore Rd, Etobicoke, ON M3J 2K6 (289) 254-0600	\$20-\$25
Monsoon Grill	Le Colonial
1401 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0879	\$20-\$25
Kerry Town	Fried
270 Lakeshore Rd, Etobicoke, ON M3J 2K6 (289) 254-0879	\$20-\$25
Daffy's	Ben Noodles
101 Ave Ave Blvd, Etobicoke, ON M3J 2E2 (289) 254-0730	\$20-\$25
Dragon	Lantern
901 Ave Ave St, Etobicoke, ON M3J 2E2 (289) 254-1260	\$20-\$25
Edgar's	Dinner
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0860	\$20-\$25
West'n Reg	Southern Grill Union Sq
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0977	\$20-\$25
East Village	Lantern
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0730	\$20-\$25
East Village	Nicky's West
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0730	\$20-\$25
Lower Main	Mia Trang
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0840	\$20-\$25
Lower Main	Pho Tu Su
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-2900	\$20-\$25
Lower Main	Nicky's West
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0730	\$20-\$25
Lower Main	Mai House
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-0860	\$20-\$25
Lower Main	None
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-1177	\$20-\$25
Lower Main	None
100 Lakeshore Rd, Etobicoke, ON M3J 2E2 (289) 254-5080	\$20-\$25
Other	
Good Vibes	Ana Kao
100 Avenue des Arts, 1st Flr, Etobicoke, ON M3J 2E2 (289) 254-0111	\$20-\$25

Region	Name	Type	Address	Phone	Website
Upper West Side	80 Sushi	Sushi	100 Central Park W 100-102 W 57th St	(212) 582-8888	www.80sushi.com
Upper West Side	Akadem	Japanese	1480 Madison Ave (bet 56th & 57th Sts) 212-475-5889	(212) 475-5889	www.akadem.com
Upper East Side	Asuka	Sushi	140-150 Ave A bet 10th & 11th Sts 212-537-8801	(212) 537-8801	www.asukanyc.com
Midtown West	Bon	Japanese	90-100 W 42nd St bet 5th & 6th Aves 212-581-8889	(212) 581-8889	www.bonnewyork.com
Midtown West	YNN	Japanese	24 W 44th St bet 5th & 6th Aves 212-541-2800	(212) 541-2800	www.ynn.com
Midtown West	Matsuwa	Japanese	180-190 Ave A bet 40th & 41st Sts 212-537-1787	(212) 537-1787	www.matsuwa.com
Midtown East	Aja Pollo Asado	Mexican	108-110 Ave A bet 38th & 39th Sts 212-537-5888	(212) 537-5888	www.ajapolloasado.com
Midtown East	Asuka De Coke	Japanese	103-105 Madison Ave (bet 20th & 21st Sts) 212-986-7700	(212) 986-7700	www.asukadecoker.com
Midtown East	Fusko Asian Fusion	Japanese	185-195 Ave A bet 40th & 41st Sts 212-537-4880	(212) 537-4880	www.fuskos.com
Midtown East	Heaven Japanese Fusion	Japanese	90-100 Ave A bet 38th & 39th Sts 212-547-1880	(212) 547-1880	www.heavennyc.com
Midtown East	OBORO	Japanese	102-104 Madison Ave (bet 2nd & 3rd Aves) 212-537-1000	(212) 537-1000	www.oboronyc.com
East Village	Frankie	Italian	123 Bowery bet 3rd & 4th Aves 212-227-1000	(212) 227-1000	www.frankienyc.com
East Village	Rice on Lexington Ave	Japanese	112-114 Lexington Ave (bet 20th & 21st Sts) 212-549-5888	(212) 549-5888	www.riceonlex.com
East Village	Or Asian Eatery	Asian	104-106 2nd Ave bet 8th & 9th Aves 212-423-8877	(212) 423-8877	www.orasianeatery.com
East Village	Etoile	French	51 Bowery bet 8th & 9th Aves 212-962-8888	(212) 962-8888	www.etonestaurant.com
Lower East Side	Cafe Asama	Japanese	134-136 Ave D (bet 8th & Bowery Aves) 212-473-0449	(212) 473-0449	www.cafe-asama.com
Lower East Side	What It Bites	Sushi	104-106 Ave D bet 8th & Bowery Aves 212-962-0510	(212) 962-0510	www.whatitbites.com

East Village	Frieden House
109 Delancey St. Apt 1000 (SL)	\$1000
212-967-0500	
East Village	Kim's Restaurant
100 E 1st St. Bet. Ave A & B	\$1000
212-625-6500	
East Village	Lucky Cheng's
219 1st Ave. bet. 1st & 2nd Sts	\$1000-\$1250
212-623-0070	
East Village	MATAYA
2004 4th St. bet. Ave A & B	\$1000
212-513-1527	
East Village	O.B.
100 E 1st St. (bet. Ave A & B)	\$1000
212-423-4045	
Lower Manhattan	Race
100 Greenwich St. Between W. Broadway & St. J	\$1000
212-967-8670	
Lower Manhattan	Chai Home Kitchen
101 W. 4th St. bet.erry St.	\$1000-\$1250
212-432-6611	
Brooklyn	Patty Cee
115 5th Ave. bet. Jerry St.	\$1000
718-386-2003	
Brooklyn	People Yess
134 4th Avenue West bet. Myrtle & Nostrand Aves	\$1000-\$1250
718-682-8700	
Brooklyn	Race
87 Washington St. bet. Park & Franklin Sts.	\$1000
718-231-5560	
Bronx	Reindogen Yuk Restaurant
75-283-3300 bet. Van Cortlandt Ave. & Bronx River Pkwy.	\$1000
718-799-1110	
Queens	ICE FIRE KING
169-11 87th Street Woodside, NY 11388	\$1000
718-261-8888	
Long Island	TOKU
2000 Northern Blvd. Mineola, NY 11501	\$1000
516-467-4650	
New Jersey	AZOREDA Restaurant
105 Main Street Hoboken, NJ 07030	\$1000
201-643-0100	
New Jersey	Sa Restaurant
250 Broad St. Hoboken, NJ 07030	\$1000
201-643-1700	

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JAPANESE / SUSHI

Ozu Japanese Cuisine and Lounge

27 Clark St., Bet. Henry & Hicks Sts. | Brooklyn, NY 11201

TEL: 718-254-0588 | Lunch Mon-Fri 11:30 am - 3 pm Dinner Mon-Thur 4:30-11 pm
Friday 11:30 am-3 pm 4:30-11:30 pm, Sat 1-11:30 pm, Sun 3-11 pm

When it comes to a dining experience with an edge, Brooklyn no longer comes in second to NYC, and Brooklyn Heights certainly has its share of hip places to go to. Among them is **Ozu Japanese Cuisine and Lounge** that opened last year. Although they specialize in Japanese cuisine, the dishes feature Asian fusion flavors, especially when it comes to the creative rolls. Chefs here were trained by a sushi master who formerly worked at Nobu, and know how to make a plate look irresistible. Every roll that comes out is elaborate and eye-popping, as if you are feasting on a piece of art. Their signature dish is Yakuza Sandwich—an open sandwich on deep-fried eggplant with lobster salad and fresh salmon on top. Besides rolls, bibimbap lunch and dinner was just added to their menu, and they have some fantastic original appetizers that go perfectly with their special entrees. More traditional dishes like hand-rolled tempura, and standard à la carte sushi are also on the menu. And here is a pleasant surprise: until May 31, they have a special just for Chopsticks NY readers where a purchase of \$50 or more and mention of Chopsticks NY will get you \$10 off the bill.



YAKUZA SANDWICH AND NARUTO RAINBOW ROLL



The elegant Naruto Rainbow Roll (above) is composed of salmon, toro, whitefish and eel wrapped in daikon. All original rolls, for the newly added Double Decker (bottom) salmon, tuna, and jalapeño and the signature dish, Wonton Sashimi (below) are large portions, tasty and affordable.

3 Best Sellers

- **Yakuza Sandwich** \$11
- **Tuna & Lobster** \$11
- **In Cedar Hibachi Way** \$11

MEXICAN / JAPANESE

Luna Burrito & Teriyaki

380 5th Ave. (btw 2nd & 3rd Sts.) Brooklyn, NY 11215

(718) 230-4002

Sun-Thur. Sun 11 am-11 pm, Fr & Sat 11 am-11 pm

"What we eat makes us," are the words of Ms. Ninuo Akakira, a yoga instructor and a restaurateur who established **Luna Burrito & Teriyaki** in Park Slope last year. As a cancer survivor, she spent a lot of time thinking about foods that can nurture the body to health from within. "I truly believe eating fresh and natural ingredients is best for our body. Japanese and Mexican cuisine both involves a lot of fresh, simple, ingredients, so it was natural to take the best of both worlds," explains Ms. Akakira, about her restaurant that offers some unique renditions of Mexican fare using Japanese ingredients. Though it is not exclusively vegetarian, the joint has a large variety of vegetarian and vegan items. In addition to Mexican standards, offering fresh, healthy food is their foundation and everything is prepared to order. Signature items include **Miyuki Burrito** and **Teriyaki Gyros** with great flavors that will change the perspective of any healthy diet skeptic. The restaurant is also equipped with a Fresh Juice Bar for more nutritious goodies. With such a cozy, cafe-like atmosphere, it's a great place for a quick lunch alone or an evening drinking one of their many sake cocktails with friends.



VEGETARIAN YAKISOBA



Mediterranean Nakatsu (left) and Saya Ramen (right) are other favorite favorites at Luna Burrito. Nakatsu comes with shrimp, chicken or pork for those who prefer to have meat. Saya Ramen is made with homemade wheat glass noodles with cream beans, sea salt and ponzu.

3 Best Sellers

- **Chicken Burrito** \$11
- **Vegetarian Quesadilla** \$11
- **Black Bean Soup** \$10

JAPANESE**Wasan**

158 E. 4th St., bet. 1st & 2nd Aves | New York, NY 10003
 Tel: 212-477-1033 | www.wasan.com by car
 Tue-Sun: 5-11 pm



Amongst the array of Japanese cuisine options in New York, **Wasan** makes its mark with an innovative and creative concept: traditional Japanese "sousu" infused with a touch of modernity. Wasan's name has been inspired by three distinct concepts which ensure the highest quality and dedication put into each dish: local, seasonal, healthy. Mr. Kozuru, the director, believes that the combination of these three elements makes for a perfect dining experience. He decided to pair his vision with two former chefs from the Wellerd Astoria's "Inugiku". One example of this fascinating combination is the Shrimp Tempura appetizer. While chef Kitagawa masters the art of making a tempura, chef Sakurai incorporates bread of tortilla chips on the front coating that contributes a surprising crunchiness to a Japanese culinary classic. Also, Wasan's menu is simply rooted in the New York local markets. Chef Kitagawa spends most of his mornings souting the farmers' markets looking for the best regional products. The creative aesthetic combined with innovative flavor for every dish make the Wasan experience a new dining landmark in the East Village.

PICKLED VEGETABLES

Endomame or pickled vegetables is a traditional appetizer in Japan. The English cucumber pickled one night or lightly-salted water gives period crunchiness. The matsumoto radish is prepared in a variation of sour to bring out its robust pungent and subtle spiciness.

3 Best Sellers

- Pickled Vegetables \$1.50
- Uni Liver \$12.25
- Wasabi Emper \$17

JAPANESE / KOREAN / SUSHI**gowasabi**

34-42 30th Ave | Long Island City, NY 11101

Tel: 718-264-2294

Mon-Thu: 11 am - 10 pm | Fri: 12 pm - 11 pm | Sat: 1-11 pm | Sun: 1-10 pm

Anatra Queens is known to be one of those nooks with an eclectic mix of dining choices. Among those, **gowasabi** is unique in that it gives you the choice of authentic Japanese and Korean cuisine all in one place. The establishment is the creation of owner, Mr. Kenny Cho, a Korean native, who has lived in Japan for a decade, working in the food industry there. His motto is to offer his customers great quality cuisine using top quality ingredients for very affordable prices. Not only that, many of the dishes, especially on the "Tenshoku" menu are made from scratch, creating real home-cooked flavors. The menu covers most Japanese and Korean standards, and both bibimbap and udon noodles are the establishment's signature dishes, as the recipes come from masters of the respective cultures. For those who are looking for something more out of the box, gowasabi offers that too with *Bento Boxes*, creative rolls twice the size of a regular roll, decked with original sauces. "We try to have everything for everyone", explains Mr. Cho. The simple, laid-back atmosphere makes it easy for groups or couples to enjoy a casual, yet delicious meal for a fraction of the price in the city.

**GOWASABI BENTO BOX FOR TWO**

gowasabi Dinner Box for Two (\$18) is a deal that cannot be beat. The box includes several pieces of salmon and seaweed sushi, house-made tempura chicken-noodle, assortment of tempura, beef teriyaki, gyoza, and daikon. You can add an entry with this.

3 Best Sellers

- Sushi Soba \$10.50
- Sushi Special \$10
- Gochujang Entenbok \$15

The Secret Behind Quality Seafood from Tsukiji: True World Foods

The Tsukiji Fish Market of Tokyo is the world's largest seafood market and brings together the best seafood from all over Japan. Since its opening in 1935, Tsukiji has served Japanese—the world's largest sea-food-loving population—as well as the world's epicures. But why is the seafood from Tsukiji so sought after?

"No other products have as good quality as Tsukiji products," says Chef Kuniaki Nakajima of Shashibishi, in Midtown Manhattan. "Japan's seafood is cultivated by Japan's climate and geography. We have a lot of rain, and water flows through the river into the ocean. Then the sea around Japan has such a rich ecosystem that attracts so many kinds of fish. Tsukiji carries the best of all the kinds." The general for Chef Nakajima is True World Foods, which has established a thorough, clear-cut distribution network for bringing fresh, quality seafood from Tsukiji to the U.S. Mr. Shingo Arai, sales manager of True World Foods, knows Tsukiji's products inside and out, including the best catch of each port, an every kind of weather, and all the ocean's currents.

The secret to Tsukiji's high-quality seafood is not just the seafood. True World Foods has developed a special preservation method to keep the highest possible level of freshness while delivering seafood from Tsukiji to New York chefs. After being caught in the ocean, fish are killed using the traditional ice-pine method, which helps to retain

much freshness. Fish are then placed in ice water to drain the blood. Along with the incredible level of freshness, the *anazai* (firm/fatness) of the fish is heightened during transport. "It is much more flavorful than seafood from any other area," says Chef Hideo Kubo of Uchisakemaru, an authentic edomae (traditional, hand-formed sushi) developed in Eda, the former name of Tokyo's restaurants in Noho. He uses products from True World Foods for more than 99% of his menu and highly appreciates the Tsukiji seafood. "I can use practically any seafood and make it tasty through its preparation, but in terms of the quality of the seafood itself, nothing can beat Tsukiji."

The variety of Tsukiji seafood also impresses food experts. "We often see very interesting seafood delivered by them," says Chef Noriyuki Kobayashi of Masa, a high-end Japanese restaurant that regularly uses True World Foods' products. Mr. Arai of True World Foods reveals, "Depending on the previous night's weather conditions, I can tell what will be the best catch from the ocean each day. That results in the wide variety in daily seafood deliveries from True World Foods." Unprecedented seafood in stock also inspires chefs to create special menus and seasonal dishes. Mr. Arai continues, "We are the source for Japan's rich seafood selection. If I can find the best of something, I will send it to New York restaurants."



Thinking about sustainability and organic differences: Chef Kubo of Shashibishi has mastered how to set the best out of fish.



Awarding appreciation for authentic maki in his life's work in addition to serving tourists might at Uchisakemaru, Chef Kubo holds workshops for those eager to learn how to cook maki.



A sense the presentation is one of the essential skills of maki: maki chef, Chef Kubo of Masa is especially good in showcasing displays.



"All kinds of seafood gather at Tsukiji from all over Japan. That is because every day we find the best possible catch of each kind of fish by looking at colors, matching them, and checking the texture inside. That is how we select the best fish each day," says Mr. Shingo Arai, True World Foods' sales manager.

In Season this month Hotaru-ika (firefly squid)

Hotaru-ika is caught in Toyama Prefecture. It makes sparkling lights like a firefly in the sea, as it is called *hotaru da* (firefly squid). In Japanese restaurants it is often served with sautéed miso as an appetizer. In Indian restaurants it is also popular as a spring prawn dish.



Hanpen-za Item with Mantou
Garnish and Chili cream by Chef
Coco-Morita of Rokko.
<http://www.tokyoexpat.com/>

True World FOODS

True World Foods is the premier wholesale and distributor of a full line of fish and frozen seafood and specialty grocery items to North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish markets.

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www.truerworldfoods.com



Tsukiji Express: www.tsukijipress.com
Koi-Que Magazine: www.koi-que.com

Don't Give In to the Disaster - Asabiraki Brewery

The Asabiraki Brewery in Iwate Prefecture suffered severe damage from the 9.0 magnitude giant earthquake and subsequent tsunami which devastated the coast of northeastern Japan on March 11th. At the time the earthquake struck, the overseas marketing manager, Hiroshi Kikuchi was working in San Francisco. While the information, communication, and transportation systems were in chaos due to the disaster, he frantically made his way back to Iwate. Mr. Kikuchi wrote this letter sharing his thoughts on the reconstruction of the Asabiraki Brewery, Iwate Prefecture, and Japan.



Sujin

SWEET **DRY**

2000mlmico "God of Water" in Japan. It is an extremely dry sake with a super-complex and a powerful flavor.

On the day following my return to Iwate, I took my wife's fuel-efficient car and set out for the company headquarters. The gas tank was half empty. In the management meeting, the president instructed us to check the current condition of our employees, their families, our customers, our stock, and everything else and informed us that due to the gasoline shortage, it was decided that no percent of employees would return at home on standby. Leaving the brewery, the stillness of the town gave me a strange feeling. I left the atmosphere was somber.

Three days later, at another managers meeting, we received a plan from the president. "The managers will put all their effort into raising finances, the sales department will search out and pioneer new markets, the overseas group will review their plans and resume work abroad as soon as possible, and all other staff will assist the sales department." This encouraged me, made me feel relieved.

The brewers and production staff had continued working on brewing every day even after the disaster. Because of the gasoline shortage they were not able to operate the machines. The tanks of crude oil, as well were almost depleted, and oil of it was concentrated in production, so the heaters were turned off, and everyone had to work in heavy coats.

Our sales were 10% of normal. The Iwate coastal area financial markets are in a state of destruction, down 40% according to estimates. But when I open my computer, almost all of the mail is from American customers and acquaintances of mine who live far away. "We're worried about you, we're going to send help. America is sending aid," they say. With the help of the support, the atmosphere inside the company, and the president's decisions, wonder and bravery are sprouting up everywhere.

We received another message from the president, "Don't just wait for yourselves, our products make use of resources of Iwate. Doing your best in business will contribute to the recovery of Iwate." Then we bottle our brewing water in 500 ml bottles and ship 1,000 bottles for aid.

The Asabiraki Brewery might not be very well known, but since 1988 it has won awards 16 times at the National New Sake Award, more than any other brewer in Japan. A super-premium sake created by the top ranked brewmaster, the gekkeikan junmai daiginjo, "Sujin", entered

the U.S. in March. Many New York restaurants that sampled this sake rated it "perfect". One more recommendation is the Junmai Daiganki, "Sujin". This sake was made to accompany a meal. It's good if you drink it by itself, but if you enjoy it with a meal, it becomes even more delicious and it makes the food better too. Especially good with sashimi with salt, and tempura with salt; drink Sujin while eating and your enjoyment will double.

Asabiraki stays close with Iwate's resources, produces and supplies, so we want to help as much as possible with the local recovery. Currently, the company has returned to its normal functioning but sales are still low. However, all of the sake is safe and unburned. So when you enjoy sake, please support Sujin of Asabiraki. It is integral tied to the recovery of Iwate. Thank you so much.

*Asabiraki company is 102 miles from Japan's biggest power plant. Every day Iwate Prefecture measures the levels of radiation and according to the results there has been no elevated levels of radiation detected in Iwate.



Asabiraki Co., Ltd.
16-34 Daigakucho Marukai Iwate JAPAN 020-0822
TEL +81-19-659-8111
www.asabiraki-j.com

Kirakuya Sake Bar
2 W 33rd St. 1st Fl., New York, NY 10001
TEL 212-698-1212 / www.kirakuya-ny.com



Japanese Restaurant Guide

\$25 Average price for a dinner entree and a drink (taxes included)

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Open for Dinner	Delivery
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Reservations Required	Local Delivery
Accepts American Express	Butterfly Delivery
Coupons available at www.chopsticksny.com	

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Upper West Akiy Sushi Lounge

100 Columbus Ave (bet. 8th & 9th Sts) **\$10-\$15**
(212) 361-4300

Upper West Bar Masa

1000 Amsterdam Ave (bet. 10th & 11th Sts) **\$10-\$15**
(212) 623-0058

Upper West Daiso Japanese Restaurant

 Daiso Japanese Restaurant is a unique, affordable Japanese restaurant located in the heart of Manhattan's Upper West Side. They specialize in fresh, healthy Japanese food made from scratch. M yaki rice and Japanese-style M udon are their specialties. And have been serving our popular yakiniku bowls since November 2011.
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Upper West Gen

100 Columbus Ave (bet. 72nd & 73rd Sts) **\$10-\$15**
(212) 510-7750

Upper West Hana

400 Amsterdam Ave (bet. 70th & 71st Sts) **\$10-\$15**
(212) 797-0808

Upper West Ichiba Restaurant

100 10th St (bet. Madison & Columbus Aves) **\$10-\$15**
(212) 797-4611

Upper West Katsure

100 Amsterdam Ave (bet. 68th & 69th Sts) **\$10-\$15**
(212) 797-0870

Upper West Kousus

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Upper West Kotozo Sushi

100 10th St (bet. Columbus & Madison Aves) **\$10-\$15**
(212) 666-4705

Upper West Mama Soba

100 Columbus Ave (bet. 68th & 69th Sts) **\$10-\$15**
(212) 510-4910

Upper West Meiso Organic Cafe

400 Amsterdam Ave (bet. 64th & 65th Sts) **\$10-\$15**
(212) 329-1110

Upper West Miso

1000 Amsterdam Ave (bet. 6th & 7th Sts) **\$10-\$15**
(212) 510-5100

Upper West Mitoza

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(212) 510-7733

Upper West Momo's Amsterdam

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Upper West Next Door

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Upper West Oza

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(212) 510-4570

Upper West Phooc Sushi

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(212) 510-3500

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(212) 510-1804

Upper West Shogun

2807 Broadway (bet. 70th & 71st Streets) **\$10-\$15**
(212) 547-1804

Upper West Sora Sushi

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Upper West San-Chan

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(212) 510-8800

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Upper East Akiy Sushi

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212-859-2500

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1100 1st Ave. (bet 8th & 9th Sts)
212-859-8888

Upper East **Ku Sushi (2nd Ave.)**
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212-453-1470

Upper East **Ku Sushi (York Ave.)**
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212-752-1000

Upper East **Kurie Sushi**
202 E 76th St. (bet 1st & 2nd Aves)
212-487-1000

Upper East **Korean Sushi**
1417 York Ave. (bet 8th & 9th Sts)
212-262-0200

Upper East **Kyoto Sushi**
1340 Madison Ave. (bet 8th & 9th Sts)
212-262-0200

Upper East **Matsu**
871 E 76th St. (bet York & 1st Ave.)
212-594-5454

Upper East **Momo-Renzo**

Dumpling King Momo-Renzo is a dumpling-themed soup shop. It's a great place to stop by after work or before dinner. They have a variety of dumplings, soups, and salads. They also have a large selection of desserts like cakes and pastries.
1550 Madison Ave. (bet 8th & 9th Sts)
212-581-2200

Upper East **Ondo Sushi**
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212-582-0500

Upper East **Pekka**
903 E 76th St. (bet 1st & 2nd Aves)
212-264-4000

Upper East **Sashimi Bar**
161 E 76th St. (bet 1st & 2nd Aves)
212-589-4500

Upper East **Shabu-Shabu 19**
214 E 76th St. (bet 8th & 9th Aves)
212-859-1900

Upper East **Sushi Rose**
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212-383-4600

Upper East **Sushi of Gori**
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212-581-5000

Upper East **Sushi Saku**
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212-575-6200

Upper East **Sushi Saku**
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212-284-1700

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212-421-1700

Upper East **Toscani**
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212-420-0000

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212-581-4400

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212-581-8800

Upper East **Wasabi Lushky**
1800 Madison Ave. (bet 8th & 9th Sts)
212-580-4070

Upper East **YUKA Restaurant**
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212-581-9000

Upper East **Yuka**
1527 York Ave. (bet 8th & 9th Sts)
212-859-3800

Midtown West

Midtown West **Aki Sushi**
399 W 42nd St. (bet 8th & 9th Aves)
212-231-2914

Midtown West **Aoki**
234 W 46th St. (bet Broadway & 8th Ave.)
212-969-2700

Midtown West **Buddha-Bar**
161 W 46th St. (bet 8th & 9th Aves.)
212-581-2550

Midtown West **Bento Mousso**

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1601 Broadway (bet 8th & 9th Sts)
212-580-1440

Midtown West **Beso & More Sushi**
401 W 46th St. (bet 8th & 9th Aves.)
212-231-0400

Midtown West **Eat'n'W**
225 W 45th St. (bet Broadway & 8th Ave.)
212-580-2000

Midtown West **Go Sushi**
750 8th Ave. (bet 46th & 47th Sts)
212-580-2200

Midtown West **GOF GOI CURRY**

This restaurant serves Indian and Thai food. They have a variety of curries and rice dishes. They also have a selection of salads and desserts.
1070 Broadway (bet 46th & 47th Sts)
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Midtown West **Oishi Sushi**
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Midtown East **Habukotsu**
The Empress Hotel, 20th Ave bet. 5th & 6th Ave | **\$10-\$15**
212.687.0000

Midtown East **Hezu**
174 5th Ave bet. 4th & 5th Aves | **\$10-\$15**
212.687.0000

Midtown East **Hopparu**
Established in 1924, Hopparu is a neighborhood New York City institution. It's a great place to grab a meal or have a beer after work. Rockwood Center, 102-104 W 46th St | **\$10-\$15**
212.687.0000 www.hopparu.com

Midtown East **Hotsukesa Park**
202 E 42nd St, bet. 5th & 6th Ave | **\$10-\$15**
212.587.0000

Midtown East **Hu-Chen Restaurant**
241 E 42nd St, bet. 5th & 6th Ave | **\$10-\$15**
212.587.0000

Midtown East **Ike-49**
167 E 46th St, bet. 3rd & Lexington Ave | **\$10-\$15**
212.687.0000

Midtown East **Isakaya**
Legend sake bar in the heart of Midtown East, Isakaya offers traditional Japanese sake and seasonal menu items. 108-110 5th Ave bet. 3rd & 4th Ave | **\$10-\$15**
212.587.0000 www.isakaya.com

Midtown East **Katsunamai**
12 E 47th St, bet. Madison & 5th Ave | **\$10-\$15**
212.587.0000

Midtown East **Katsumoto**
102 E 42nd St, bet. 3rd & 4th Ave | **\$10-\$15**
212.587.0000

Midtown East **Kazumi Sushi**
101 5th Ave bet. 3rd & Lexington Ave | **\$10-\$15**
212.687.0000

Midtown East **Keigo**
104 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
212.587.0000

Midtown East **Kippou**
101 5th Ave bet. 3rd & Lexington Ave | **\$10-\$15**
212.687.0000

Midtown East **Osakab**
104 E 40th St, bet. 3rd & Lexington Ave | **\$10-\$15**
212.687.0000

Midtown East **Osce**
103 5th Ave bet. 3rd & Lexington Ave | **\$10-\$15**
212.687.0000

Midtown East **Restaurant 528**
107 E 52nd St, bet. 3rd & 5th Aves | **\$10-\$15**
212.587.0000

Midtown East **Rilais**
101 5th Ave bet. 3rd & Lexington Ave | **\$10-\$15**
212.687.0000

Midtown East **Sakagura**
Legend sake bar in the heart of Midtown East, Sakagura offers traditional Japanese sake and seasonal menu items. 108-110 5th Ave bet. 3rd & 4th Ave | **\$10-\$15**
212.587.0000 www.sakagura.com

Midtown East **Sakagura**
108 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
212.687.0000

Midtown East **Sakagura**
108 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
212.687.0000

Midtown East **Utagawa Antiques**
209 E 52nd St, bet. 3rd & 4th Ave | **\$10-\$15**
212.587.0000

Midtown East **Utagawa Sushi**
Dense & delicious! Made from over 20 years of experience, it's a great place to meet friends. Japanese and American fusion in taste. The #1 thing about Utagawa is how open it is to new ideas. Come in and have fun! www.utagawa.com

Midtown East **Yaketen TOTTO**
109 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
212.587.0000

Midtown East **Yakuza**
201 5th Ave bet. 3rd & 4th Ave | **\$10-\$15**
212.587.0000

Midtown East **Yaketen Yakuza**
109 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
212.587.0000

Midtown East **Yaketen Yakuza**
109 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
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Midtown East **Yaketen Yakuza**
109 W 46th St, bet. 5th & 6th Ave | **\$10-\$15**
212.587.0000

Midtown East **Shibuya**
76 48th St bet. Madison & 5th Ave | **\$10-\$15**
212.587.0000

Midtown East **Shibuya Bar Katsuya**
Community atmosphere. Hand-Crafted Sashimi & lots of sashimi & seafood & Japanese Kaiseki. Enjoy delicious sushi & sashimi, and explore food from the various Japanese Kitchens.

Midtown East **Soba TATTO**
2014 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
212.587.0000

Midtown East **Sushi Time**
102 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
212.587.0000

Midtown East **Sushi Zushi**
102 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
212.587.0000

Midtown East **Yaketen**
101 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
212.587.0000

Midtown East **Yaketen**
101 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
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Midtown East **Yaketen**
101 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
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Midtown East **Yaketen**
101 4th Ave bet. 2nd & 3rd Ave | **\$10-\$15**
212.587.0000



SUSHI ZEN

158 W 44TH ST. (BETW 6 & 7 AVENUE)
1-212-932-8707 www.sushizennyc.com

Moemokawa Sushi
FRESH FISH & SEAFOOD
SUSHI & SASHIMI
ROLLS & SOUP

2 dishes choice of sashimi shabu or
makiroll rice or noodle dinner

Mondays
11:15 AM - 8 PM - \$10.95
11:15 AM - 8 PM - \$10.95
www.moemokawany.com

FEATURED RAMEN OF THE MONTH

AVAILABLE
THROUGH MAY



IPPUDO NY

63-05 30th Street, 5th & 6th Aves.
212-586-2000
WWW.IPPUDONY.COM

Mon-Thu 11am-2:30pm 5pm-11pm
Fri, Sat 11am-2:30pm 5pm-12:30am
Sun 11am-10pm

*We may close early if the soup runs out.

2 dishes choice of sashimi shabu or
makiroll rice or noodle dinner

2 days open 8pm-11:30pm
11:15 AM - 8 PM - \$10.95
www.moemokawany.com

IPPUDO
KARAME AJI

NAKASU
KAWASATA
SHOYU



cho cho san
Japanese Restaurant

15 W 4th St. (bet. 5th & 6th Aves.)
212-473-5355
www.chochosannewyork.com

Bottle of Wine 1/2 price

Sunday & Monday

Fri-Fri Menu Choose one appetizer & one main course
\$21 w/ Wine or Wine (Sunday - Wednesday)
\$15 for students (Monday and Friday)

All You Can Drink House Sake & Sapporo Draft Beer

Every Night for \$30

An Authentic Ramen Born in the East Village, New York



NEW YORK RAMEN

元祖 “紐育ラーメン”

Made with locally grown vegetables
cooked into a pork, seafood, and chicken
“triple soup” and prepared with love, this
is New York style, authentic ramen.

Come give it a try, at Kuboyai!

530 E. 5th St. (bet Avenue A & B)
near to restaurant Minca

212-777-7010
Info@kuboyainy.com / www.kuboyainy.com
Lunch: Mon-Fri 11pm-2pm
Dinner: Sun-Thu 5pm-11pm (last order at 11:30pm)
Fri & Sat 3pm-2am (last order at 1:30am)
Reservations accepted (up to 20 people)



**LUNCH
Special**

Mon / Gyoza \$5 → \$2.5
Tue / 1 extra topping Free
Wed / Ladies day

Free mini Salad & Almond Pudding!

**HIDE-CHAN
RAMEN**

246 E 52nd St 2nd Fl
Bet. 2nd & 3rd Aves.
212-813-1800

Authentic Japanese food
at reasonable prices



New! **Vegetable Sushi
3 pieces: \$4**

Perfect for casual lunches
and dinners when you're by
yourself or with friends

Check out our
gallery of
Rolls & Sushi!

DELIVERY SELF-SERVICE TAKEOUT



chopsticks

20 E. 17th St. (bet. 5th Ave. & Broadway)
Tel: 645-338-2084 Fax: 645-338-7229
Mon-Fri 11:30am-10pm Sat & Sun 12pm-8pm



East Village **Southern East**
188 E 1st Ave (bet. 2nd & 3rd Ave) **\$10-\$15**
212.226.0255

East Village **Shabu-Tsutsu**
207 E 1st Ave (bet. 1st & 2nd Ave) **\$15-\$20**
212.479.9881

East Village **Selby's**

A mix of Japanese and American fare. High-quality ramen, sandwiches, salads, and desserts. Great for groups.
125 E 1st Ave (bet. 2nd & 3rd Ave) **\$15-\$20**
212.589.4200 | www.selbys.com

East Village **Sousan East Village**
100 E 4th St (bet. 3rd & 4th Ave) **\$10-\$15**
212.625.1778

East Village **Sousan Restaurant**
200 E 4th St (bet. University & 5th Ave) **\$10-\$15**
212.625.9936

East Village **Sushi**

Serving Japanese ramen via a casual atmosphere & a delicious menu. All day dining option. 10% off per 10+ guests or more! For seconds over \$15. The menu includes 12 ramen dishes including our signature "Dynamite" spicy & light ramen flavor. Open
187 St Marks Pl (bet. 3rd & 4th Ave) **\$10-\$15**
212.501.1100 | www.sushivillage.com

East Village **Tokonoma East Village**
184 E 4th St (bet. 3rd & 4th Ave) **\$10-\$15**
212.625.4529

East Village **Toronto Bay**
214 E 3rd St (bet. 1st & 2nd Ave) **\$10-\$15**
212.625.7701

East Village **Typhoon**
1030 Madison Pl (bet. 5th & 6th Ave) **\$10-\$15**
212.625.5555

East Village **Udon West**
4 St Marks Pl (bet. 3rd & 4th Ave) **\$10-\$15**
212.501.1100

East Village **Udonate**

A ramen shop in the making to become local favorite in East Village with more than 100 different soups and toppings. All authentic Japanese ramen styles prepared by the masters! Top ramen judges reward from Shokuhaku as Japan's No.1 ramen shop.
101 E 4th St (bet. 3rd & 4th Ave) **\$10-\$15**
212.479.4132 | www.udonate.com

East Village **Village Shabu-shabu**
110 University St (bet. 2nd & 3rd Ave) **\$10-\$15**
212.625.0001

East Village **Wizram**
188 E 4th St (bet. 1st & 2nd Ave) **\$10-\$15**
212.479.0559

East Village **Yakumaku West**
214 E 3rd St (bet. 1st & 2nd Ave) **\$10-\$15**
212.625.0429

East Village **Yakumaku东横**
188 E 4th St (bet. 1st & 2nd Ave) **\$10-\$15**
212.625.0884

East Village **Yash's Sushi**
201 Ave A (bet. St Marks & 2nd St) **\$10-\$15**
212.455.0000

East Village **Yatsu Restaurant**
195 E 3rd St (bet. 2nd & 3rd Ave) **\$10-\$15**
212.571.8733

Lower Manhattan

Lower 8th **Bento Nippono**
229 Hudson St (bet. 8th & 9th Sts) **\$10-\$15**
212.963.4525

Lower 8th **Cafe 43**
610 Canal St (bet. Houston & Grand Sts) **\$10-\$15**
212.963.4525

Lower 8th **Ice Bowtique**
547 W 18th St (bet. Avenue of the Americas & 8th Ave) **\$10-\$15**
212.260.1966

Lower 8th **Karaya**
21 South End Ave (bet. 10th Thomas St) **\$10-\$15**
212.505.4470

Lower 8th **Motora**
360 Hudson St (bet. Prince & Beekman Sts) **\$10-\$15**
212.963.0001

Lower 8th **Shoichi Shabu Shabu**
207 Hudson St (bet. Houston & Wayne Sts) **\$10-\$15**
212.443.0070

Lower 8th **Shochikun on Clinton**
30 Clinton St (bet. E. Houston & Clinton Sts) **\$10-\$15**
212.963.0070

Lower 8th **Soy**
10 Clinton St (bet. Greene & Houston Sts) **\$10-\$15**
212.210.1107

Lower 8th **SeiFubuki**
21 Hudson St (bet. Houston & Wayne Sts) **\$10-\$15**
212.963.2104

Lower 8th **Tsukiji**
208 Hudson St (bet. Houston & Wayne Sts) **\$10-\$15**
212.963.0001

Soho

Soho **Bian Ramen Sushi**
197 Canal St (bet. Spring & Prince Sts) **\$10-\$15**
212.963.0401

Soho **Hanko's Place**
297 Thompson St (bet. Prince & Spring Sts) **\$10-\$15**
212.963.0001

Soho **Orono**
113 Thompson St (bet. Prince & Prince Sts) **\$10-\$15**
212.963.0001

Soho **Sequoia Sushi**
200 Hudson St (bet. Prince St) **\$10-\$15**
212.963.0001

Tribeca

Tribeca **Bento Nippono**
101 University Street (bet. 6th & 7th Ave) **\$10-\$15**
212.963.0001

Tribeca **EM Japanese Brasserie**
101 University St (bet. 6th & 7th Ave) **\$10-\$15**
212.441.1976

Tribeca **Matzugai**
191 Church St (bet. Houston & Prince Sts) **\$10-\$15**
212.963.0001

Tribeca **MEGU New York**
101 University St (bet. Houston & Prince Sts) **\$10-\$15**
212.963.0001

Tribeca **NINJA**
191 Houston St (bet. Prince & Prince Sts) **\$10-\$15**
212.963.0001

Tribeca **NOREI**
196 Houston St (bet. Prince & Prince Sts) **\$10-\$15**
212.963.0001



THE SEASON OF CHILLED RAMEN IS HERE!



Hiyashi (cold)
Bento
Lunch: \$4.5
Dinner: \$10

RAMEN SETAGAYA
31 St. Marks Pl (bet 3rd & 2nd Aves) 212.387.7959

HELL'S FIRE NARUTO KAMEN

RAMEN SOUP BASE: SPICY

\$12

SPICY LEVEL

LEVEL 1	SPICY
LEVEL 2	SLIGHTLY SPICY
LEVEL 3	MEDIUM SPICY
LEVEL 4	HE SPICY
LEVEL 5	EXTRA SPICY
LEVEL 6	WICH SPICY

MENU

MIDDLE 210 2nd Ave Brooklyn 11210

TOP 106 St. Marks St. New York 10003

Tribeca	HORN NEXT DOOR
101 Hudson St (bet Greene & Prince Sts)	\$25.00
212-964-4843	
Tribeca	Reserve
117 Wooster St (bet Greenwich & Broadway)	\$25.00
212-476-8881	
Tribeca	Sushi Azaku
408 Greenwich Ave (bet Henry & Leroy Sts)	\$25.00
212-964-8821	
Tribeca	Tokkotsudo Tribeca
170 Greenwich St (bet Hudson & Broadway)	\$25.00
212-661-1000	
Tribeca	Tribeca Caffe
237 Greenwich St (bet Franklin & Hudson Sts)	\$25.00
212-964-2221	
Tribeca	Zotto
71 Hudson St (bet Jay & Varick Sts)	\$25.00
212-964-2221	

Brooklyn	Dakai
233 3rd Ave (bet Hoyt & Courtland Sts)	\$25.00
212-434-2702	
Brooklyn	Blue Ribbon Sushi
239 3rd Ave (bet Hoyt & Courtland Sts)	\$25.00
212-434-2702	
Brooklyn	Benz
238 Court St (bet Hoyt & Remond Sts)	\$25.00
212-384-2720	
Brooklyn	Fusion
64-14 4th Ave (bet 3rd & 4th Streets)	\$25.00
212-933-2701	
Brooklyn	Girasio
237 3rd Ave (bet Hoyt & Courtland Sts)	\$25.00
212-434-2700	
Brooklyn	Hokkaido
103 Avenue D (bet Hoyt & Courtland Sts)	\$25.00
212-259-4802	
Brooklyn	Inca Chef Roma
55 Dean St (bet Clinton & Henry Sts)	\$25.00
212-964-2221	
Brooklyn	Kappa Saka House
397 3rd Ave (bet Hoyt & Courtland Sts)	\$25.00
212-964-2220	
Brooklyn	Ki Sushi
131 Seelye St (bet Henry & Franklin Sts)	\$25.00
212-259-4802	
Brooklyn	Mizu
155 Joralemon St (bet 2nd & 3rd Aves)	\$25.00
212-964-8888	
Brooklyn	Naruto Ramen
270 3rd Ave (bet Hoyt & Courtland Sts)	\$25.00
212-434-1711	
Brooklyn	One Nohon
107 Montague St (bet Hoyt & Courtland Sts)	\$25.00
212-964-1982	
Brooklyn	Sakura B
80 Atlantic Ave (bet Courtland & Hoyt Sts)	\$25.00
212-964-2220	
Brooklyn	Sapporo Ramen Japanese
821 Washington Ave (bet 2nd & 3rd Aves)	\$25.00
212-384-5021	
Brooklyn	Supercourse
366 Jefferson Ave (bet 2nd & 3rd Sts)	\$25.00
212-964-7202	
Brooklyn	Tessou
175 W 3rd St (bet Hoyt & Courtland Sts)	\$25.00
212-964-3221	

Brooklyn **ESU**

 Esu is a popular Japanese restaurant located in Brooklyn. It offers a variety of Japanese dishes, including sushi, sashimi, and ramen. The restaurant has a modern and cozy atmosphere with warm lighting. They also have a separate bar area where you can enjoy a drink while waiting for your meal.
 18-20 Court St (bet Hoyt & Henry Sts)
 718-261-2000 www.esu.com

Brooklyn **Katana**
 101 3rd Ave (bet Hoyt & Courtland Sts)
 212-964-3000

Brooklyn **Zeekode**

 Zeekode is a seafood restaurant located in Brooklyn. They specialize in fresh fish and shellfish, including sashimi, nigiri, and various seafood dishes. The restaurant has a rustic and cozy atmosphere with wood-paneled walls and dim lighting. They also have a separate bar area where you can enjoy a drink while waiting for your meal.
 24-30 3rd Ave (bet Hoyt & Henry Sts)
 718-261-2000 www.zeekode.com

Brooklyn **ZoZo French**
 123 3rd Ave (bet Hoyt & Courtland Sts)
 212-964-3000

Queens **AMYOSH**
 21-10 30th Ave (bet 30th & 31st Streets)
 718-967-1000

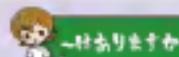
Queens **Bakaria**
 17-21 30th Street (bet 30th & 31st Streets)
 718-261-8000

Queens **KIKI RAMEN**
 17-01 Metropolitan Ave (bet 30th & 31st Streets)
 718-967-4200

Queens **Kyoto Sushi**
 17-11 30th St (bet 30th & 31st Streets)
 718-261-8000

Queens **UNH Wall Okonomi**
 17-01 30th Street (bet 30th & 31st Streets)
 718-967-8000

Queens **Nana**
 104-06 70th Rd
 718-261-2000

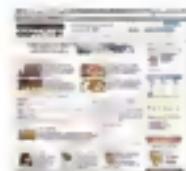


WA ARIMASU KA™

Joining! Do you have?

If you'd like to check whether a store or restaurant currently present on the phone book would be present at the beginning of the service, for example, long-haul (long-distance) or Ringer-en (interstate).

Please Visit
Our Website!
Updated Daily!!



www.chopsticksnyc.com

CHOPSTICKS NY™

**EARLY BIRD
SPECIAL 5-6PM**

A COMPLETE
SET OF DINNER \$9.95

**Kobe Beef
\$5.95 (reg. \$9.95) on Sundays & Wednesdays**

Kalbi **MONDAYS TO 50% OFF**

HAPPY HOUR • Draft Beer (skin) \$2.50
Sun-Thur. 5pm-8pm
M-F Sat. 11:30pm-2am • Shochu (7 kinds) \$30/bottle

Yakiniku West **MEAT ALSO AVAILABLE**

238 E 9th St (bet 2nd & 3rd Ave) **7 DAYS OPEN!**
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Japanese-style interior that looks like a traditional Japanese restaurant. It offers various types of Japanese food including Sushi, Sashimi, Tempura, and more. It also has a large selection of Chinese and Korean dishes. The atmosphere is very cozy and intimate. The service is excellent and friendly. Overall, it's a great place to eat if you're looking for a unique dining experience.

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Mitsukoshi Emei	Karaoke Top 100
760-999-1000, 2nd Fl. 1000 3rd Ave (Brooklyn & 3rd Ave)	10/16/2011
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Korea Town	Karaoke Duet 20
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10 lucky survey participants will receive 100 teabags of Genmai-chá with Matcha from Maeda-en. This new product combines popular sencha (green tea) with genmaicha (brown rice) and 100% Japanese-green matcha (powder green tea). The brown rice adds a dark and toasty flavor while the sencha and matcha add a deep and rich tea flavor. This is truly a unique blend!



① Please tell us the title of the article that you find most interesting and why.

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① Go to www.chopsticksnyc.com/survey.php ② Fax to 212-431-1948

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Let's Eat the Season

-Strawberries-



Although we see strawberries in the market all year round, the high strawberry season is actually right now, April and May. This means that you can find more varieties of strawberries in the markets these days and that they are full flavored, more nutritious, and reasonably priced. Why not enjoy them? Here, Misako-sensei introduces a traditional Japanese dessert that maximizes strawberries' sweetness and freshness. This dessert looks like a regular milk jelly but tastes a bit

different because she substitutes agar-agar for gelatin, which gives it a unique texture. It is less gummy and feels crisp on the tongue. Agar-agar has been used in Japanese cuisine traditionally, and milk jelly with agar-agar is a popular homemade sweet. Strawberries add a seasonal touch to this bouncy dish and make it the perfect dessert for this transitional period from spring to summer.

Strawberries in Milk Jelly with Agar-Agar



[INGREDIENTS] (Serves 4)

- 1 package (6 grams) agar-agar powder
- 1 cup sliced strawberries
- 1/2 cup water
- 1 cup milk (can be soy, almond, or any other type of milk)
- 1/4 cup sugar

[DIRECTIONS]

1. Put water in pot. Sprinkle agar-agar powder and stir well to dissolve.

2. Turn on heat and bring mixture to boil while stirring



3. When it boils, lower heat and keep boiling for another 1 minute and add sugar.



4. When sugar is dissolved, turn off heat and add milk. Let sit for about 30 minutes to cool.



5. Put sliced strawberries in mold of your choice and pour in agar mixture

6. Cool in refrigerator for at least half an hour. When agar is set, it's ready to be served



Type: Agar-agar is a great substitute for gelatin. It's made from seaweed, so it's very rich in fiber and minerals. It's also vegan friendly!

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HANAMI-ZAKE: ENJOY CHERRY BLOSSOMS, DRINK SAKE, AND SUPPORT JAPAN.

Literally meaning Flower Viewing, "hanami" refers to a popular leisure activity among Japanese, watching cherry blossoms with friends, family, co-workers, etc. To appreciate the moment of happiness drinking sake during hanami making the mood even happier, is called "hanami-zake". It's the hanami season now, but in Japan, people are discouraged from going out for hanami this year because of the earthquake and tsunami, which devastated the Tohoku area (northeastern part) of Japan. Currently in Japan, people are not in the mood for spending money and enjoying life. However, this trend will make the economy fall behind. This is why Hanabi-Sake Nippon (www.hana-sake.jp) was established. The group was formed right after the disaster to support the sake industry in the heavily damaged areas (Iwate, Miyagi, and Fukushima) by promoting hanami-zake. Consuming sake helps not only the

sake industry but also local agriculture, distribution and retail businesses. So, by just drinking and enjoying sake, you can help Japan.

Also, in New York, there will be some Japan relief sake & food events taking place. On April 27, "New York Loves Japan: A Sake & Chef's Tasting to Benefit Relief Efforts in Japan" will be presented by Project Ryō Project. They will offer over 100 different sake pairings with food prepared by 15 premium restaurants. The proceeds of the event will be donated to the Japanese Red Cross Society (www.nylovesjapan.com). On May 13, The Akita Sake Club will create an evening of sake tasting in support of northern Japan. They will present Sakes from all over northern Japan from the prefectures of Hokkaido, Aomori, Iwate, Yamagata, Miyagi, Fukushima and Akita. All net proceeds and donations will go to areas affected

by the earthquake and tsunami (000-212-682-099, sunpoplatin.net).

From May 19 to June 30, Robataya in the East Village will conduct a campaign to introduce the food, sake, and culture of northern Japan to customers, in support of the recovery from the earthquake and tsunami. They will highlight the food and drink of northern Japan by creating a special menu to feature cuisine of the region, and affording discounts on sakes from the various prefectures (www.robataya.com).

These events will be a great introduction to new sakes you have not tried before. Enjoying sake and contributing to the recovery of Japan—why not take such a wonderful opportunity.

HANA-SAKE NIPPON

Kensuke Kaji, 5th generation president of Nambu Biyu Brewery

In northeastern Japan the situation is such that many people think, "this is no time for drinking sake." However, if we continue this way we will suffer a second disaster economically. Drinking sake lifts people's spirits. It helps people heal. We the people of northeastern Japan hope that people will support us by drinking our sake. So rather than abstaining, we hope that you enjoy some sake and go out for "hanami" (cherry blossom viewing). Sake lifts people's spirits, makes food taste better, and...riches the case we are spread together. We truly hope that you will drink sake and energize yourself, and spread some of that energy around northeastern Japan. Even at our brewery in Iwate, we want to continue to make sake that's even better than it was before, and our ou-

Here are the messages from three of the participating breweries in Hanabi-Sake Nippon, whose sake are available in the U.S.



strength to help the coastal areas in any way we can. To that end, we ask you to please support us by drinking the sake of Iwate Prefecture.

Nambu Biyu Brewery (www.nambubiyu.co.jp)

Masahiko Fujii, brewmaster of Asahibiki Co., Ltd.

At the time I would like to extend my deepest sympathies to all the victims of the great earthquake and tsunami. The current need of money is to obtain from drinking sake, but since olden times, sake has been thought of as a great healing remedy. I ask you, for the future of Japan, for the recovery of Iwate Prefecture, please enjoy sake. House will not give up. Japan will not give up. I thank you for your support.

Asahibiki Co., Ltd. (www.asahibiki-net.jp)



Mitsuru Nakazawa, brewmaster of Tochikawa Brewery

One to the northeast, the brick chimney that was a symbol of our brewery collapsed, and the brewery suffered severe damage. But now, we are all working toward recovery with burning desire. Currently, all of Japan is engulfed in a mood of recovering from sake. So not only here we suffered damage from the earthquake, but now we are facing a situation where we cannot sell our sake. This is extremely unfortunate. Sake always brings people's hearts together. People should be thinking, "Let's live our space." "Let's live up." We want to continue working to make sake, while enjoying you all sitting under the cherry blossoms and drinking up. Everyone's pine support us by drinking sake from Iwate Prefecture. Tochikawa Brewery (www.tochikawa-nesta.com)





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Vol. 41 "Heihachiro"

We wish to convey our deepest sympathies over those who suffered the devastating earthquake in eastern Japan. As Japanese citizens, we would like to express our sincere appreciation to the disaster relief activities and supports from all around the world. Near our brewery, is the Aburatsu port where fishing boats from northeastern regions in Japan drop in seasonally. On each occasion, the fishermen brought back their Sake to their homes and helped to make it popular there. We have been connected with the northeastern regions through the port for many years and we are all connected in our hearts.

-Shichirohisa Watanabe-



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«From left» Puchi Puchi, Giono Yuzuki Sake, Ryo, Kimi, Ken

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Kuromaru: A Bottle That Can't Go Wrong

When Chopsticks NY came across Alendale Liquor, in the quaint little town of Alendale, we were happily surprised to see a liquor shop with a selection that covers all the bases of Japanese beverages like sake, and shochu. Seeing shochu in such a place was a true testament to shochu's importance in the lives of ordinary Japanese people living in smaller American cities, wherever Japanese communities go, shochu quickly follows. And right there among the selection that made it to the shelves of Alendale Liquor was Suntory's sweet potato-based shochu, Kuromaru. We asked Mr. Tony Xie, the owner of the establishment about the trends of shochu in his store, and how Kuromaru made it into his lineup.

Have you always carried Shochu?

Since I bought this place five years ago, I have carried shochu. I carry it because we have a Japanese restaurant nearby here, and the restaurants in this area have no liquor license so customers have to bring their own.

Since when have you carried Kuromaru?

We've carried Kuromaru for about a year now. We wanted to have something that had a good following, and name recognition, and our distributor suggested Kuromaru. It has not disappointed so far. We get a lot of repeaters with this shochu, and it seems like a bottle that can't go wrong for those who love shochu. The same company, Suntory also makes whisky, Yamazaki, which we also carry.

Is Japanese whisky well known?

Not really. I don't think many people know Japan even makes whisky, but people that are into whisky, those that know, definitely know about it, and it has a very good reputation.

Who buys Kuromaru?

Usually it's the Japanese customers. There is a large Japanese community here that tend to buy Kuromaru, but that is slowly changing. Many non-Japanese people are now starting to get more familiar with shochu, although it is not as popular as sake just yet. But in Kuromaru's case, the brand has a solid name value that customers recognize.

How would you describe Kuromaru?

Clean with a hint of sweetness from the sweet potato. The alcoholic content is much lighter than western hard liquor so it's very easy to drink.

I see that you carry Karuizawa soju as well. What is the difference in your opinion?

I think that soju tends to be sweeter because it is made with 100% sweet potato while some Japanese sweet potato based shochus are often mixed with barley.

What do you think is the best way to enjoy Kuromaru?

I would think room temperature.



Alen Liquor carries 4 kinds of Japanese shochu and 3 kinds of Karuizawa soju. The Japanese shochu lineup covers all the basics from barley based to sweet potato, rice, and sesame. Kuromaru's versatility and its almighty quality when it comes to pairing makes it a great representation of the sweet-potato category.



Alendale Liquor
101 W. Alendale Ave., Alendale, NJ 07001
Tel.: 201-357-7888



Karuiwa

Sweet potato shochu with a mild and brilliant taste and a clean finish.
Sweet Potato Shochu 24% alc./vol.

SUNTORY
Imported by Suntory International Corp.
New York, NY 10026
Distributed by Kikkoman Trading Co. LLC

What is SHOCHU? What is i i c h i k o ?

iichiko's hometown, Usa City ~Cultural Fusion~

This time we will introduce the birthplace of iichiko, Usa City, Oita Prefecture. When you write USA in caps, it looks like the United States of America, but in fact it is the name of a Japanese city. In this city, iichiko was born, and from there it spread throughout Japan, and eventually to Japanese restaurants in the U.S.A.



A land of fusion and various cultural influences "Usa City, Oita Prefecture"

iichiko's hometown "Oita Prefecture", located in the northern part of Kyushu, is an area surrounded by mountains and rich in natural beauty where premium fish are caught in the sea, the naturally known brand of Biungo Beef raised their cows, and high quality shiitake mushrooms grow. It is also home to two of Japan's leading hot spring spa towns, Beppu Onsen and Yufuin Onsen.

Generally, southern Kyushu has a warm climate compared to the rest of Japan, so it is difficult to brew sake (fermentation). Kagoshima Prefecture and Okinawa Prefecture, because they had a lively cultural exchange with China and Thailand, developed the culture of making a unique distilled liquor (shochu). On the other hand, Oita Prefecture, located in the northern part of Kyushu, abounds with rice farming and it gets cold in the winter so it has a suitable climate for brewing sake. There are many sake makers located there.

Samwa Shuzo, the company that produces iichiko, has made sake for many years. In this long history of making sake, artisanship or "brewmasters" developed advanced techniques. Also, in Usa City, after the rice harvesting season, barley has long been grown from winter until spring and today Usa devotes more land to cultivating barley than anywhere else in Kyushu. So barley products like barley miso which uses barley koji (microorganisms) have become beloved staples in the local people's lives. (Most Japanese miso is made with rice koji).

iichiko was born in 1979 from the fusion of

the techniques of the sake brewers, the long history and culture of barley koji, and the shochu culture from southern Kyushu. In Usa City, the unique local conditions gave rise to imugi shochu, a new type of shochu made with only barley and barley koji, which was unknown in southern Kyushu and iichiko, the shochu with the barley aroma and refreshing flavor was born. Truly born out of the fusion of the local natural resources, barley culture, sake making techniques and shochu culture iichiko is an original Japanese distilled liquor that has spread throughout the country.



Distributed by
Wind of Japan Import, Inc.
225 West Parkway Pompton Plains, NJ 07444
TEL 973-625-8088
FAX 973-625-8087
Email: sales@windofjapan.com

Bottled and bottled by
SAMWA Shuzo Co., Ltd.
<http://www.samwas.co.jp/en>



New Style Spirits

Renowned for the American scene, iichiko seim 20% is a product that American sake lovers will definitely enjoy. It is recommended on the rocks or on-cold straight up.



The 4th Annual Cover Artist Contest

Cover Artist Wanted

Chopsticks NY® is currently looking for a talented artist to contribute cover art for the year 2012. Anybody can enter the contest. No experience required. We look forward to your fresh ideas, unique approach, and original view.



Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of Chopsticks NY®.
Clearly how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for covers.
You also can include your portfolio on the CD.
3. Your resume. (Please mail all of the materials to the address below)

*PLEASE NOTE - Submitted Materials WILL NOT Be Returned. Do not send original artworks.

Trend Pot NY, LLC.
Attn: Chopsticks NY Cover Contest
411 Lafayette St., 3rd Fl., New York, NY 10006

APPLICATION DEADLINE: MAY 20, 2011
NO ENTRY FEE REQUIRED

*Call or email for details: 212-431-9970 (x118) or komure@trendpot.com

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Supported by



Maguro International





Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

• Coupon available at www.chopsticksny.com

FASHION

Upper West Side's Kain

101 Columbus Ave (bet 79th & 80th St.)
212.510.9775
[Clothing](#)

Upper East R by Ripe

1911 First Ave (bet Madison & 5th Ave.)
212.730.0500
[Clothing](#)

Upper East Seiko Accessories

141 Madison Ave (bet 5th & 6th Sts.)
212.524.4225
[Accessories](#)

Upper East SEIKO NECKWEAR

141 Madison Ave (bet 5th & 6th Sts.)
212.524.4225
[Accessories](#)

Middle East Mik's House

1000 Amsterdam Ave (bet 110th & 112th Sts.)
[Clothing](#)

Clothes Jérôme Yoshida

204 Madison Ave (bet 10th & 11th Sts.)
212.535.0100
[Clothing](#)

Ripple

Japanese women's clothing store featuring a variety of styles and colors. Ripple offers a custom-made fit for each woman. Ripple's unique capsule wardrobe includes items through sizes 10, 12, 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46, 48, 50, 52, 54, 56, 58, 60, 62, 64, 66, 68, 70, 72, 74, 76, 78, 80, 82, 84, 86, 88, 90, 92, 94, 96, 98, 100, 102, 104, 106, 108, 110, 112, 114, 116, 118, 120, 122, 124, 126, 128, 130, 132, 134, 136, 138, 140, 142, 144, 146, 148, 150, 152, 154, 156, 158, 160, 162, 164, 166, 168, 170, 172, 174, 176, 178, 180, 182, 184, 186, 188, 190, 192, 194, 196, 198, 200, 202, 204, 206, 208, 210, 212, 214, 216, 218, 220, 222, 224, 226, 228, 230, 232, 234, 236, 238, 240, 242, 244, 246, 248, 250, 252, 254, 256, 258, 260, 262, 264, 266, 268, 270, 272, 274, 276, 278, 280, 282, 284, 286, 288, 290, 292, 294, 296, 298, 300, 302, 304, 306, 308, 310, 312, 314, 316, 318, 320, 322, 324, 326, 328, 330, 332, 334, 336, 338, 340, 342, 344, 346, 348, 350, 352, 354, 356, 358, 360, 362, 364, 366, 368, 370, 372, 374, 376, 378, 380, 382, 384, 386, 388, 390, 392, 394, 396, 398, 400, 402, 404, 406, 408, 410, 412, 414, 416, 418, 420, 422, 424, 426, 428, 430, 432, 434, 436, 438, 440, 442, 444, 446, 448, 450, 452, 454, 456, 458, 460, 462, 464, 466, 468, 470, 472, 474, 476, 478, 480, 482, 484, 486, 488, 490, 492, 494, 496, 498, 500, 502, 504, 506, 508, 510, 512, 514, 516, 518, 520, 522, 524, 526, 528, 530, 532, 534, 536, 538, 540, 542, 544, 546, 548, 550, 552, 554, 556, 558, 560, 562, 564, 566, 568, 570, 572, 574, 576, 578, 580, 582, 584, 586, 588, 590, 592, 594, 596, 598, 600, 602, 604, 606, 608, 610, 612, 614, 616, 618, 620, 622, 624, 626, 628, 630, 632, 634, 636, 638, 640, 642, 644, 646, 648, 650, 652, 654, 656, 658, 660, 662, 664, 666, 668, 670, 672, 674, 676, 678, 680, 682, 684, 686, 688, 690, 692, 694, 696, 698, 700, 702, 704, 706, 708, 710, 712, 714, 716, 718, 720, 722, 724, 726, 728, 730, 732, 734, 736, 738, 740, 742, 744, 746, 748, 750, 752, 754, 756, 758, 760, 762, 764, 766, 768, 770, 772, 774, 776, 778, 780, 782, 784, 786, 788, 790, 792, 794, 796, 798, 800, 802, 804, 806, 808, 810, 812, 814, 816, 818, 820, 822, 824, 826, 828, 830, 832, 834, 836, 838, 840, 842, 844, 846, 848, 850, 852, 854, 856, 858, 860, 862, 864, 866, 868, 870, 872, 874, 876, 878, 880, 882, 884, 886, 888, 890, 892, 894, 896, 898, 900, 902, 904, 906, 908, 910, 912, 914, 916, 918, 920, 922, 924, 926, 928, 930, 932, 934, 936, 938, 940, 942, 944, 946, 948, 950, 952, 954, 956, 958, 960, 962, 964, 966, 968, 970, 972, 974, 976, 978, 980, 982, 984, 986, 988, 990, 992, 994, 996, 998, 1000, 1002, 1004, 1006, 1008, 1010, 1012, 1014, 1016, 1018, 1020, 1022, 1024, 1026, 1028, 1030, 1032, 1034, 1036, 1038, 1040, 1042, 1044, 1046, 1048, 1050, 1052, 1054, 1056, 1058, 1060, 1062, 1064, 1066, 1068, 1070, 1072, 1074, 1076, 1078, 1080, 1082, 1084, 1086, 1088, 1090, 1092, 1094, 1096, 1098, 1100, 1102, 1104, 1106, 1108, 1110, 1112, 1114, 1116, 1118, 1120, 1122, 1124, 1126, 1128, 1130, 1132, 1134, 1136, 1138, 1140, 1142, 1144, 1146, 1148, 1150, 1152, 1154, 1156, 1158, 1160, 1162, 1164, 1166, 1168, 1170, 1172, 1174, 1176, 1178, 1180, 1182, 1184, 1186, 1188, 1190, 1192, 1194, 1196, 1198, 1200, 1202, 1204, 1206, 1208, 1210, 1212, 1214, 1216, 1218, 1220, 1222, 1224, 1226, 1228, 1230, 1232, 1234, 1236, 1238, 1240, 1242, 1244, 1246, 1248, 1250, 1252, 1254, 1256, 1258, 1260, 1262, 1264, 1266, 1268, 1270, 1272, 1274, 1276, 1278, 1280, 1282, 1284, 1286, 1288, 1290, 1292, 1294, 1296, 1298, 1300, 1302, 1304, 1306, 1308, 1310, 1312, 1314, 1316, 1318, 1320, 1322, 1324, 1326, 1328, 1330, 1332, 1334, 1336, 1338, 1340, 1342, 1344, 1346, 1348, 1350, 1352, 1354, 1356, 1358, 1360, 1362, 1364, 1366, 1368, 1370, 1372, 1374, 1376, 1378, 1380, 1382, 1384, 1386, 1388, 1390, 1392, 1394, 1396, 1398, 1400, 1402, 1404, 1406, 1408, 1410, 1412, 1414, 1416, 1418, 1420, 1422, 1424, 1426, 1428, 1430, 1432, 1434, 1436, 1438, 1440, 1442, 1444, 1446, 1448, 1450, 1452, 1454, 1456, 1458, 1460, 1462, 1464, 1466, 1468, 1470, 1472, 1474, 1476, 1478, 1480, 1482, 1484, 1486, 1488, 1490, 1492, 1494, 1496, 1498, 1500, 1502, 1504, 1506, 1508, 1510, 1512, 1514, 1516, 1518, 1520, 1522, 1524, 1526, 1528, 1530, 1532, 1534, 1536, 1538, 1540, 1542, 1544, 1546, 1548, 1550, 1552, 1554, 1556, 1558, 1560, 1562, 1564, 1566, 1568, 1570, 1572, 1574, 1576, 1578, 1580, 1582, 1584, 1586, 1588, 1590, 1592, 1594, 1596, 1598, 1600, 1602, 1604, 1606, 1608, 1610, 1612, 1614, 1616, 1618, 1620, 1622, 1624, 1626, 1628, 1630, 1632, 1634, 1636, 1638, 1640, 1642, 1644, 1646, 1648, 1650, 1652, 1654, 1656, 1658, 1660, 1662, 1664, 1666, 1668, 1670, 1672, 1674, 1676, 1678, 1680, 1682, 1684, 1686, 1688, 1690, 1692, 1694, 1696, 1698, 1700, 1702, 1704, 1706, 1708, 1710, 1712, 1714, 1716, 1718, 1720, 1722, 1724, 1726, 1728, 1730, 1732, 1734, 1736, 1738, 1740, 1742, 1744, 1746, 1748, 1750, 1752, 1754, 1756, 1758, 1760, 1762, 1764, 1766, 1768, 1770, 1772, 1774, 1776, 1778, 1780, 1782, 1784, 1786, 1788, 1790, 1792, 1794, 1796, 1798, 1800, 1802, 1804, 1806, 1808, 1810, 1812, 1814, 1816, 1818, 1820, 1822, 1824, 1826, 1828, 1830, 1832, 1834, 1836, 1838, 1840, 1842, 1844, 1846, 1848, 1850, 1852, 1854, 1856, 1858, 1860, 1862, 1864, 1866, 1868, 1870, 1872, 1874, 1876, 1878, 1880, 1882, 1884, 1886, 1888, 1890, 1892, 1894, 1896, 1898, 1900, 1902, 1904, 1906, 1908, 1910, 1912, 1914, 1916, 1918, 1920, 1922, 1924, 1926, 1928, 1930, 1932, 1934, 1936, 1938, 1940, 1942, 1944, 1946, 1948, 1950, 1952, 1954, 1956, 1958, 1960, 1962, 1964, 1966, 1968, 1970, 1972, 1974, 1976, 1978, 1980, 1982, 1984, 1986, 1988, 1990, 1992, 1994, 1996, 1998, 2000, 2002, 2004, 2006, 2008, 2010, 2012, 2014, 2016, 2018, 2020, 2022, 2024, 2026, 2028, 2030, 2032, 2034, 2036, 2038, 2040, 2042, 2044, 2046, 2048, 2050, 2052, 2054, 2056, 2058, 2060, 2062, 2064, 2066, 2068, 2070, 2072, 2074, 2076, 2078, 2080, 2082, 2084, 2086, 2088, 2090, 2092, 2094, 2096, 2098, 2100, 2102, 2104, 2106, 2108, 2110, 2112, 2114, 2116, 2118, 2120, 2122, 2124, 2126, 2128, 2130, 2132, 2134, 2136, 2138, 2140, 2142, 2144, 2146, 2148, 2150, 2152, 2154, 2156, 2158, 2160, 2162, 2164, 2166, 2168, 2170, 2172, 2174, 2176, 2178, 2180, 2182, 2184, 2186, 2188, 2190, 2192, 2194, 2196, 2198, 2200, 2202, 2204, 2206, 2208, 2210, 2212, 2214, 2216, 2218, 2220, 2222, 2224, 2226, 2228, 2230, 2232, 2234, 2236, 2238, 2240, 2242, 2244, 2246, 2248, 2250, 2252, 2254, 2256, 2258, 2260, 2262, 2264, 2266, 2268, 2270, 2272, 2274, 2276, 2278, 2280, 2282, 2284, 2286, 2288, 2290, 2292, 2294, 2296, 2298, 2300, 2302, 2304, 2306, 2308, 2310, 2312, 2314, 2316, 2318, 2320, 2322, 2324, 2326, 2328, 2330, 2332, 2334, 2336, 2338, 2340, 2342, 2344, 2346, 2348, 2350, 2352, 2354, 2356, 2358, 2360, 2362, 2364, 2366, 2368, 2370, 2372, 2374, 2376, 2378, 2380, 2382, 2384, 2386, 2388, 2390, 2392, 2394, 2396, 2398, 2400, 2402, 2404, 2406, 2408, 2410, 2412, 2414, 2416, 2418, 2420, 2422, 2424, 2426, 2428, 2430, 2432, 2434, 2436, 2438, 2440, 2442, 2444, 2446, 2448, 2450, 2452, 2454, 2456, 2458, 2460, 2462, 2464, 2466, 2468, 2470, 2472, 2474, 2476, 2478, 2480, 2482, 2484, 2486, 2488, 2490, 2492, 2494, 2496, 2498, 2500, 2502, 2504, 2506, 2508, 2510, 2512, 2514, 2516, 2518, 2520, 2522, 2524, 2526, 2528, 2530, 2532, 2534, 2536, 2538, 2540, 2542, 2544, 2546, 2548, 2550, 2552, 2554, 2556, 2558, 2560, 2562, 2564, 2566, 2568, 2570, 2572, 2574, 2576, 2578, 2580, 2582, 2584, 2586, 2588, 2590, 2592, 2594, 2596, 2598, 2600, 2602, 2604, 2606, 2608, 2610, 2612, 2614, 2616, 2618, 2620, 2622, 2624, 2626, 2628, 2630, 2632, 2634, 2636, 2638, 2640, 2642, 2644, 2646, 2648, 2650, 2652, 2654, 2656, 2658, 2660, 2662, 2664, 2666, 2668, 2670, 2672, 2674, 2676, 2678, 2680, 2682, 2684, 2686, 2688, 2690, 2692, 2694, 2696, 2698, 2700, 2702, 2704, 2706, 2708, 2710, 2712, 2714, 2716, 2718, 2720, 2722, 2724, 2726, 2728, 2730, 2732, 2734, 2736, 2738, 2740, 2742, 2744, 2746, 2748, 2750, 2752, 2754, 2756, 2758, 2760, 2762, 2764, 2766, 2768, 2770, 2772, 2774, 2776, 2778, 2780, 2782, 2784, 2786, 2788, 2790, 2792, 2794, 2796, 2798, 2800, 2802, 2804, 2806, 2808, 2810, 2812, 2814, 2816, 2818, 2820, 2822, 2824, 2826, 2828, 2830, 2832, 2834, 2836, 2838, 2840, 2842, 2844, 2846, 2848, 2850, 2852, 2854, 2856, 2858, 2860, 2862, 2864, 2866, 2868, 2870, 2872, 2874, 2876, 2878, 2880, 2882, 2884, 2886, 2888, 2890, 2892, 2894, 2896, 2898, 2900, 2902, 2904, 2906, 2908, 2910, 2912, 2914, 2916, 2918, 2920, 2922, 2924, 2926, 2928, 2930, 2932, 2934, 2936, 2938, 2940, 2942, 2944, 2946, 2948, 2950, 2952, 2954, 2956, 2958, 2960, 2962, 2964, 2966, 2968, 2970, 2972, 2974, 2976, 2978, 2980, 2982, 2984, 2986, 2988, 2990, 2992, 2994, 2996, 2998, 3000, 3002, 3004, 3006, 3008, 3010, 3012, 3014, 3016, 3018, 3020, 3022, 3024, 3026, 3028, 3030, 3032, 3034, 3036, 3038, 3040, 3042, 3044, 3046, 3048, 3050, 3052, 3054, 3056, 3058, 3060, 3062, 3064, 3066, 3068, 3070, 3072, 3074, 3076, 3078, 3080, 3082, 3084, 3086, 3088, 3090, 3092, 3094, 3096, 3098, 3100, 3102, 3104, 3106, 3108, 3110, 3112, 3114, 3116, 3118, 3120, 3122, 3124, 3126, 3128, 3130, 3132, 3134, 3136, 3138, 3140, 3142, 3144, 3146, 3148, 3150, 3152, 3154, 3156, 3158, 3160, 3162, 3164, 3166, 3168, 3170, 3172, 3174, 3176, 3178, 3180, 3182, 3184, 3186, 3188, 3190, 3192, 3194, 3196, 3198, 3200, 3202, 3204, 3206, 3208, 3210, 3212, 3214, 3216, 3218, 3220, 3222, 3224, 3226, 3228, 3230, 3232, 3234, 3236, 3238, 3240, 3242, 3244, 3246, 3248, 3250, 3252, 3254, 3256, 3258, 3260, 3262, 3264, 3266, 3268, 3270, 3272, 3274, 3276, 3278, 3280, 3282, 3284, 3286, 3288, 3290, 3292, 3294, 3296, 3298, 3300, 3302, 3304, 3306, 3308, 3310, 3312, 3314, 3316, 3318, 3320, 3322, 3324, 3326, 3328, 3330, 3332, 3334, 3336, 3338, 3340, 3342, 3344, 3346, 3348, 3350, 3352, 3354, 3356, 3358, 3360, 3362, 3364, 3366, 3368, 3370, 3372, 3374, 3376, 3378, 3380, 3382, 3384, 3386, 3388, 3390, 3392, 3394, 3396, 3398, 3400, 3402, 3404, 3406, 3408, 3410, 3412, 3414, 3416, 3418, 3420, 3422, 3424, 3426, 3428, 3430, 3432, 3434, 3436, 3438, 3440, 3442, 3444, 3446, 3448, 3450, 3452, 3454, 3456, 3458, 3460, 3462, 3464, 3466, 3468, 3470, 3472, 3474, 3476, 3478, 3480, 3482, 3484, 3486, 3488, 3490, 3492, 3494, 3496, 3498, 3500, 3502, 3504, 3506, 3508, 3510, 3512, 3514, 3516, 3518, 3520, 3522, 3524, 3526, 3528, 3530, 3532, 3534, 3536, 3538, 3540, 3542, 3544, 3546, 3548, 3550, 3552, 3554, 3556, 3558, 3560, 3562, 3564, 3566, 3568, 3570, 3572, 3574, 3576, 3578, 3580, 3582, 3584, 3586, 3588, 3590, 3592, 3594, 3596, 3598, 3600, 3602, 3604, 3606, 3608, 3610, 3612, 3614, 3616, 3618, 3620, 3622, 3624, 3626, 3628, 3630, 3632, 3634, 3636, 3638, 3640, 3642, 3644, 3646, 3648, 3650, 3652, 3654, 3656, 3658, 3660, 3662, 3664, 3666, 3668, 3670, 3672, 3674, 3676, 3678, 3680, 3682, 3684, 3686, 3688, 3690, 3692, 3694, 3696, 3698, 3700, 3702, 3704, 3706, 3708, 3710, 3712, 3714, 3716, 3718, 3720, 3722, 3724, 3726, 3728, 3730, 3732, 3734, 3736, 3738, 3740, 3742, 3744, 3746, 3748, 3750, 3752, 3754, 3756, 3758, 3760, 3762, 3764, 3766, 3768, 3770, 3772, 3774, 3776, 3778, 3780, 3782, 3784, 3786, 3788, 3790, 3792, 3794, 3796, 3798, 3800, 3802, 3804, 3806, 3808, 3810, 3812, 3814, 3816, 3818, 3820, 3822, 3824, 3826, 3828, 3830, 3832, 3834, 3836, 3838, 3840, 3842, 3844, 3846, 3848, 3850, 3852, 3854, 3856, 3858, 3860, 3862, 3864, 3866, 3868, 3870, 3872, 3874, 3876, 3878, 3880, 3882, 3884, 3886, 3888, 3890, 3892, 3894, 3896, 3898, 3900, 3902, 3904, 3906, 3908, 3910, 3912, 3914, 3916, 3918, 3920, 3922, 3924, 3926, 3928, 3930, 3932, 3934, 3936, 3938, 3940, 3942, 3944, 3946, 3948, 3950, 3952, 3954, 3956, 3958, 3960, 3962, 3964, 3966, 3968, 3970, 3972, 3974

Long Island	Anime Castle
27 Seaford Ave, Wantagh, NY 11793	General
516-214-4884	
Brooklyn	Zelkha Corp
100 Franklin St. (Box J-1) Brooklyn, NY	Books
212-480-4883	
Queens	Anime Castle
26-27 101st St., Flushing, NY 11354	General
201-428-1208	

TRADITIONAL

Upper West	Sensei
196 Lexington Ave (bet. 86th & 88th St.)	Between
212-535-1000	

Midtown East	Japanese Culinary Center
214 Madison Ave (bet. 45th & 46th)	Between
212-449-2020	

Midtown East	Mitsukoshi Kitchens
888 Third Ave (bet. 40th & 41st)	Chef/Leisure
212-449-0500	

Midtown East	Precious Pictures
11 Taft City Wt (bet. 5th & 6th)	French
212-449-0500	

Chelsea	KYODOKA
201-5th Ave (bet. 5th & 6th E)	General
212-420-6200	

Fifth Avenue	Mekan
Malaysian offers innovative and traditional Malaysian cuisine with a focus on Japanese elements. Mekan also features a variety of cocktails and desserts.	General
130-132 Fifth Ave (bet. 40th & 41st)	

Fifth Avenue	Antique/International
Asian antiques and decorative items from around the world.	
101-103 Fifth Ave (bet. 40th & 41st)	

Chelsea	Seiyo Tei
100-102 Fifth Ave (bet. 40th & 41st)	Between
212-420-5473	

Soho	KITEYA SOMO
The Kiteya Somoyu is a top 100 in the Kyoto Imperial Festival. The 20th anniversary of its establishment, it has been a well-known brand in Japan. It has a wide range of products such as souvenirs, clothing, and accessories.	General
1-10-12, 2F, 2-12-12, Kita-Aoyama, Minato-ku, Tokyo 107-0052	

Soho	Karen House
Decorative items, 100% hand-woven, washable, formal, traditional, functional, casual, decorative. A wide variety of Uchiwa, Senjaku, Washi, and other Japanese accessories are available. They also offer kites for creative use and various kinds of handcrafting and open classes.	General
107-109 1st St., Thompson St. bet. 10th & 11th, New York, NY 10012	

Manhattan	Karin
Decorative items, 100% hand-woven, washable, formal, traditional, functional, casual, decorative. A wide variety of Uchiwa, Senjaku, Washi, and other Japanese accessories are available. They also offer kites for creative use and various kinds of handcrafting and open classes.	General
212-517-7201	

Online	J-Life International General, Inc.
Live Japan! It's the largest Japanese store in America! Through our website or catalog you can purchase over 20,000 items. We specialize in Japanese products.	General
Japanese Home, Kitchen, Office, Stationery, Toys, Books, and Household products.	

Online	Chopstickz.com
Live Japan! It's the largest Japanese store in America! Through our website or catalog you can purchase over 20,000 items. We specialize in Japanese products.	General
1200a 10th St., Ste. 1000, Sacramento, CA 95814	

New Jersey	Mass New York
320 Main Ave, Englewood NJ 07632 201-567-3234	General

Pennsylvania	Mitsukoshi International
607-235-1020, 609-426-1715	General

NYC	Wako New York
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

NYC	Tanaka
Tanaka offers unique Japanese souvenirs and gifts.	General
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	

Upper West	GALLERY
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Chelsea	Gallery Satilite
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Chelsea	Appetit
121 W. 36th St. (bet. 10th & 11th Aves.)	General

Chelsea	NYC Art Gallery
1443 Broadway (bet. 20th & 21st Sts.)	General

Chelsea	Osaki Gallery
521 W. 26th St. (bet. 8th & 9th Aves.)	General

Chelsea	Pepe's
121 W. 36th St. (bet. 10th & 11th Aves.)	General

Lower Manhattan	Americana Arts Co.
20-30 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Lower Manhattan	galleria on the fourth floor
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Chelsea	Gallery Gen
420-430 W. 21st Street (bet. 8th & 9th Aves.)	General

OTHER	Absolute Peace
1-400-800-1000	General

Other	Ukiyoe
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Other	Tobu Shop NYC
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Midtown East	Terry May
1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)	General

Lower Manhattan	The Mosaic Box Store
21 Hanover St., bet. 4th & 5th Streets (bet. Broad & Pearl Sts.)	General

Other	+
+	+

Other	+
+	+

Other	+
+	+

Other	+
+	+

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HAIR SALON

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212-936-9000 1000 Madison Ave 11th Fl
12pm-1pm & 5pm-6pm

Upper East Side: Giovanni-Sacchi

Giovanni-Sacchi
Giovanni-Sacchi offers personalized hair styling services in a sophisticated, well-appointed salon. They specialize as a center source of education. Started with American and Japanese stylists, they specialize in color, cutting, conditioning, perms, styling, and facial treatments. Services include men's cuts as well as women's hair and makeup.

1000 Madison Ave, 11th Fl (bet 5th & 6th Ave) P: 212-936-9007 www.giovannisacchi.com

Upper East Side: Tomoko Shima Hair Salon

Tomoko Shima Hair Salon
Aesthetically, a true Japanese hair salon. Our stylists are highly trained. They are experts in hair styling, color, perms, and facial treatments. Services include men's cuts as well as women's hair and makeup.

121 E. 52nd St (bet Madison Ave & Park Ave) P: 212-752-4400 www.tomokoshimahair.com

Upper East Side: Movie

200 W. 96th St (bet 2nd & 3rd Ave) P: 212-734-0129

Midtown West: Moltino Salons-Battery

600 6th Ave (bet 20th & 21st Sts) P: 212-587-0880

Midtown West: Magic Salons New York

111 W. 50th St (bet 5th & 6th Aves) P: 212-680-6220

Midtown West: Matsa

1775 2nd Ave (bet 80th & 81st Ave) P: 212-937-1880

Midtown West: SALON YUN

From Moltino's to specialized haircuts designed with each individual's style in mind, we offer the very best in hair styling, color, perms, and facial treatments. Weekend Mornings, Appointments Recommended.

1200 Avenue of the Americas, Level 12
233 Hudson Street, New York, NY 10013

Midtown East: DJ International

86 Madison Ave (bet 5th & 6th Sts) P: 212-475-1454 M: 212-475-1454

Midtown East: Hair Notes Midtown

145 40th St (bet Lexington & Park) P: 212-680-4290

Midtown East: Moltino Salons

101 E. 47th St (bet 2nd & Lexington Ave) P: 212-587-0440

Midtown East: Mosaic

23 E. 57th St (bet 2nd & 3rd Ave) P: 212-750-8929

Midtown East: Mosaicos

274 5th St (bet Madison & 5th Ave) P: 212-750-2700

Midtown East: RH Plus Salons

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100 2nd Ave 21st Fl (bet Madison & 5th Ave) P: 212-474-4554 www.rhplus.com

Midtown East: Salons Inc.

104 38th St (bet Madison & 5th Ave) P: 212-474-4244 M: 212-474-4244

Midtown East: Shape Kosaike

101 E. 48th St (bet 3rd & Lexington Ave) P: 212-587-0430

Midtown East: VAPITANI SALON

440 W. 48th St (bet 7th & 8th Aves) P: 212-587-0430

Midtown East: Wave 96 Hair Salons

100 2nd Ave (bet Madison & 5th Ave) P: 212-474-1100

Chelsea: Coverline Japans

 Coverline Japans offers a multi-level experience for the latest treatments. An office for all types of services and top 1000 stylists. Japanese styling along with extensive training, you will receive the best service and a step-by-step treatment for your needs.

198 W. 46th St (bet 5th & 6th Aves) P: 212-587-0450 www.coverlinejapans.com

Chelsea: Jikko Salons

105 7th Ave (bet 20th & 21st Sts) P: 212-587-0220

Chelsea: Moltino Salons I

200 W. 96th St (bet 2nd & 3rd Ave) P: 212-734-0129

Chelsea: Ko's Shigemoto

200 1st Ave (bet 2nd & 3rd Aves) P: 212-587-0430

Chelsea: KIMA Salons

204 W. 46th St (bet 5th & 6th Aves) P: 212-587-0430

Chelsea: Tomoko Shima Hair Styling

An established hair salon in the Lincoln Hotel. Tomoko offers you personalized 2nd level service in Chelsea. As a regional destination, they offer 100% private rooms for solo clients and 800+ seats total until June 2011.

220 W. 46th St (bet 5th & 6th Aves) P: 212-587-0430 M: 212-474-0537 www.tomokashimahair.com

Brickley: Regalie New York

200 2nd Ave (bet 20th & 21st Sts) P: 212-587-0450

Affert M. Braga: YU Salons

YU Salons features the best and most from NY fashion houses. High-end collections and top designer brands. For a truly unique personal touch, a 4th floor theater is a beautiful room. Cos. like American Express and Citibank have been using YU Salons.

205 W. 71st St (bet Broadway & West End) P: 212-587-0430 www.yusalon.com

Kastell: Kastell

101 E. 57th St (bet 2nd & 3rd Ave) P: 212-750-8929

Fox Hill: Amperosal

205 4th Ave (bet 4th & 5th Aves) P: 212-587-0430

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Tomoko Shima Hair Salon

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Upper East Side

212-587-0450 10th St (bet 2nd & 3rd Aves)
www.tomokashimahair.com
Tel: 646-408-5270

www.tomokashimahair.com

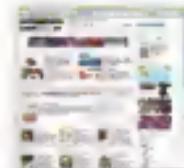
RH PLUS SALON

86 3rd Ave, 2FL (bet 4th & 5th Sts)
212-644-8056 www.rhplusny.com
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Sat & Sun: 10am-7pm

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East Village	Dolce
140 Ave A/Bet. 28th & 29th St.	FBB-M 145
135-144 E 14th St	

East Village	Hair Salons
113 Ave A/Bet. 18th & 19th St. Madison Plz	FBB-M 145
237-247 E 14th St	

East Village	Hair Matrix Giovanni's
113 Ave A/Bet. 18th & 19th St. Madison Plz	FBB-M 145
237-247 E 14th St	

East Village	Hercy Coiffeur II
294 E 10th St/Bet. 2nd Ave & 1st Ave N	FBB-M 145
212-242 E 10th St	

East Village	iSalon
111 E 10th St/Ave B/Bet. 3rd & 4th Aves	FBB-M 145
212-242 E 10th St	

East Village	K2 Salons
291 E 10th St/Ave B/Bet. 3rd & 4th Aves	FBB-M 145
212-242 E 10th St	

East Village	Kyoto Salons
101 E 10th St/Bet. Ave A/Bet. 3rd & 4th Aves	FBB-M 145
212-242 E 10th St	

East Village	LePage Salons
2801 10th St/Bet. Ave A/Bet. 3rd & 4th Aves	FBB-M 145
212-242 E 10th St	

East Village	SEI-TOMOKO'S
187-197 Ave A/Bet. 1st & 2nd Aves N	FBB-M 145
212-242 E 10th St	

East Village	Stevie
2852 10th St/Bet. Ave A/Bet. 3rd & 4th Aves	FBB-M 145
212-242 E 10th St	

East Village	Yu-G Salons
This salon offers the best haircuts, ladies' and men's styling, extensions, color, and perms. It has a great atmosphere of "old school" and "new school" that is unique. It's a great place to go for a haircut or a facial. Address: 10th Ave & 2nd Ave, New York, NY 10003. Phone: 212-242-1120. Email: yugsalons.com	FBB-M 145

East Village	Tokayumi Hair
260 East Jones St/Bet. 2nd & 3rd Aves E/West 2nd St	FBB-M 145
212-242 E 10th St	

East Village	Ume Salons
407-419 Ave A/Bet. 1st & 2nd Aves	FBB-M 145
212-242 E 10th St	

Salon	Salon Momo
Momocut is the newest and most innovative Japanese hair salon. Located in the heart of New York City, this salon offers professional Japanese style cutting techniques as well as day spa treatments in a relaxing environment. Address: 285 Avenue D/Bet. Houston & Avenue C, New York, NY 10009. Phone: 212-420-8480. Email: momocutny@gmail.com	FBB-M 145

Salon	Luxor Salons/Pryce St.
1 Floor/Bet. Bowery & Elizabeth St	FBB-M 145
212-242 E 10th St	

Boutique	Commons Salons & GSB
101-103 Ave A/Bet. Bowery & Elizabeth St	FBB-M 145
212-242 E 10th St	

Long Island	U-Wave
14 Avenue Ave/Pet Wilton Rd, Bellmore, NY 11710	FBB-M 145
212-242 E 10th St	

Barbershop	Akane Salons
113 Ave A/Bet. 18th & 19th Sts	FBB-M 145
212-242 E 10th St	

Westchester	Hair Studio MAXA
367 Pleasant Ave, White Plains, NY 10603	FBB-M 145
212-242 E 10th St	

Westchester	Hair's Hair Salons
216 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Mirandina
187 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Sakura Salons
111 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Alaco Salons
201 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Katuka Salons
300 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Meiko Beauty Salons
301 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Salon Tono
101 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Westchester	Teeth Hair Supersalons
100 Pleasant Ave, Greenwich, CT 06830	FBB-M 145
212-242 E 10th St	

Spa	Expo Laser Hair Removal
147-151 Ave A/Bet. Bowery & Elizabeth St	Upkeep \$100
212-242 E 10th St	

Spa	Minx Day Spas
19-29 Ave A/Bet. Bowery & Elizabeth St	\$100
212-242 E 10th St	

Spa	SHIZUKA New York
1W 252 1/2 St, 10th Fl, Suite 1000, New York, NY 10011	\$100
212-242 E 10th St	

Spa	Levante's Laser Concepts
1W 1 Ave A/Bet. Bowery & Elizabeth St	\$100
212-242 E 10th St	

Spa	MINIFLORI SPA
210-212 Ave A/Bet. Bowery & Elizabeth St	\$100
212-242 E 10th St	

Spa	OLIVE TREE SPA
210-212 Ave A/Bet. Bowery & Elizabeth St	\$100
212-242 E 10th St	

Spa	Aire Wellness Spa
10-12 2nd Ave/Bet. 5th & 6th Sts	\$100
212-242 E 10th St	

Spa	TAIGOMUNIGASA
10-12 2nd Ave/Bet. 5th & 6th Sts	\$100
212-242 E 10th St	

Spa	Fidelity Living
1-89-25 28th St, 10th Fl, New York, NY 10036	\$100
212-242 E 10th St	

Spa	Mizit Beauty
1-89-25 28th St, 10th Fl, New York, NY 10036	\$100
212-242 E 10th St	

Salon	Supple Spa
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	Entice the Senses
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	Spa Coatic
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	Entice the Senses
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	King SPA Fitness
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	Cosme Beauty Center
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	Precious Spa
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St	

Salon	Essence M
10 W 31st St, Bet. 5th & 6th Aves	\$100
212-242 E 10th St</	



Health Guide

Information and services provided by the New York City Department of Health and Mental Hygiene
Guides available at www.cdc.gov/dodc

SHIATSU

Shiatsu West	New True Self
A highly representative of Japanese healing arts (Shiatsu) brings relief from stress and tension. Located in the historic Tennoji area of Osaka, Japan, the practitioners have 20 years experience in Shiatsu and Acupuncture.	10% discount for American tourists
10% discount for American tourists	10% discount for American tourists
10% discount for American tourists	10% discount for American tourists
10% discount for American tourists	10% discount for American tourists

Mitsubishi West	Sakura Tokyo
20% off on all treatments	10% off on all treatments
20% off on all treatments	10% off on all treatments
20% off on all treatments	10% off on all treatments
20% off on all treatments	10% off on all treatments

Mitsubishi West	Eros Saitama
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

Mitsubishi West	Tosyaku Edo 1. INT.
Shiatsu, traditional Japanese massage, which promotes the energy flow throughout the body and treats backache, stiff neck, back pain and muscle tension. Relaxes and relieves fatigue and reduces mental stress.	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

Mitsubishi West	IDO HOLISTIC CENTER
20% off on all treatments	10% off on all treatments
20% off on all treatments	10% off on all treatments
20% off on all treatments	10% off on all treatments
20% off on all treatments	10% off on all treatments

Mitsubishi West	J's Healing
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

Mitsubishi West	Kakidono Inc.
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

Chef's Kitchen	Ceviche Japón
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

Chef's Kitchen	EMASHI INSTITUTE
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

East Village Kung	East Village Kung
10% off on all treatments	10% off on all treatments
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Lemon Mtn	Howard's Beauty Salons
20% off on all treatments	20% off on all treatments
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20% off on all treatments	20% off on all treatments
20% off on all treatments	20% off on all treatments

Reina Japonia	East Status Shampoo NJ
20% off on all treatments	20% off on all treatments
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20% off on all treatments	20% off on all treatments

Mitsubishi West	Herbal Fairy Spa
20% off on all treatments	20% off on all treatments
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Mitsubishi West	Elan Chau
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments

Mitsubishi West	Ribose Medical Group
10% off on all treatments	10% off on all treatments
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10% off on all treatments	10% off on all treatments

Mitsubishi West	NY Acupuncture & Herbs
20% off on all treatments	20% off on all treatments
20% off on all treatments	20% off on all treatments
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20% off on all treatments	20% off on all treatments

Mitsubishi West	Traditional Acupuncture
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Acupuncture Center
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Asian Nature Center
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Japan Medical Prec.
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Kyo Nakamura DDS
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Mitsuya Shampoo
10% off on all treatments	10% off on all treatments
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Mitsubishi West	10TH ANNIVERSARY
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Kinsei Acupuncture
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
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10% off on all treatments	10% off on all treatments

Mitsubishi West	Dr. Bruce E. Jones, DDS
10% off on all treatments	10% off on all treatments
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Mitsubishi West	Dr. Stephen MD
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
10% off on all treatments	10% off on all treatments
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Mitsubishi East	Yamagata Dental
20% off on all treatments	20% off on all treatments
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Chelton	Horizon Myomote SW
20% off on all treatments	20% off on all treatments
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20% off on all treatments	20% off on all treatments

New Jersey	Upper Valley Dental
20% off on all treatments	20% off on all treatments
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20% off on all treatments	20% off on all treatments
20% off on all treatments	20% off on all treatments

New Jersey	Emergency Pediatrics
20% off on all treatments	20% off on all treatments
20% off on all treatments	20% off on all treatments
20% off on all treatments	20% off on all treatments
20% off on all treatments	20% off on all treatments

New Jersey	Japanese Clinic
20% off on all treatments	20% off on all treatments</

VOLUNTEERISM MAKES THE WORLD GO AROUND

Volunteerism, a system in which strangers help other strangers in need without any kind of reward, derived from the special innate ability and desire for human beings to care for another, may exist all over the globe, and though the idea may be popular, its powers often go well underestimated. As the world witnessed the recent tragedy in Japan unfold, it became a powerful reminder to us all that without it, the world simply cannot function. Yet, disaster areas are not the only places volunteerism is needed. Often, situations that need help are not inferior, existing quietly under the radar. Just as unnoticed, however, are the local volunteer non-profit organizations that seek out individuals and situations to give help.

One such group that exists here in NY is called **NY de Voluntair** and they are helping our community in various ways. Since the organization runs one of the after-school programs in the city, I decided to visit the program which was taking place in a recreation center in Brooklyn to see this remarkable group in action. The after-school program, commissioned by the city, is just one small portion of the organization's work, but a very important one that aims to create a cultural bridge between the youth of America and the Japanese culture.

The program is targeted for Inner City Public School Students between the ages of 6 to 13, and the organization teams institutions like a traveling circus making an appearance once a week to each institution. The content of the program is decided by the instructors and changes every time to keep the children engaged. This day I visited, the children were getting introduced to Japanese *kimono* as well as Japanese tea ceremony. Volunteers come from all walks of life, and this day there were about 12. Among them, a Japanese American man who had learned to speak fluent Japanese during his involvement with the organization for the last 2 years, and an American teacher who had been living in Japan for 8 years. This allowed the children to learn about the Japanese culture from various angles.

The volunteers greeted the children dressed in *kimono* as the children entered the classroom excitedly. Then the children themselves were given a chance to put on the garment. They then got into a circle and introduced themselves in Japanese, which they did very well only after a few trials by the volunteers. Then four important concepts of Japanese tea ceremony: harmony, respect, cleanliness, and calmness were introduced. The children were told to be perfectly quiet as they entered the tea ceremony room, and though they were a non-busyous bunch, they paid attention very well, and seeing each of them on their knees and turning the cup, drinking tea with such politeness and good posture was the most adorable sight. Considering how bitter matcha is, it was surprising how most seemed to love the tea, except for a few that did pull some faces or rub their tongues with roses. But the part they most enjoyed was no doubt, the Japanese sweets that came with the tea.

Capping up with some of the children at the end of the day one boy said he thought the day was "a nice experience and the sweet treat was delicious", while a girl told me "the tea was awful, but the tea ceremony was quiet and nice". I could tell that not only the program itself but each of the volunteers gave to these children and their children to the volunteers, something they would remember for years to come, which we hope cultivates a path towards a deeper cultural understanding and respect towards one another for our future generations.

—Reported by Maja Robinson

NY de Voluntair

NY de Voluntair is the local 501(c)(3) non-profit organization founded in 2002. Its programs include The Japanese Tea Day for senior citizens, Japanese Planting Lecture for NYU Japanese Conversation Partner, US-Japan Friendship Clean Up, New York NYU Study Tours and Volunteer Program for Japanese Veterans and Lecture about NGO management and education management.

621 4th Street, Suite 600, New York, NY 10016
www.nydevoluntair.org



1 "There is nothing better than the feeling of strangers getting together solely to better the world." Ms. Robinson (inside) is the founder of NY de Voluntair. 2 Students learn simple Japanese meals. The theme of the day is whether 3 & 4 Students experience traditional tea ceremony.

New Jersey **Ridgewood Kazan School**
10 College St, Ridgewood NJ 07660
201-447-2923

New Jersey **Yachimune Japanese Kite**
481 Ridgewood Avenue, Dumont, NJ 07628
201-729-0828

OTHER

Upper East

MATHcats

MATHcats is run by Catherine Clark, a private tutor specializing in math for 10 years of ages from 3 to 12 years old. She has degrees in Mathematics as well as Economics and a Master's in Teacher Education and Government. She is great at teaching children. Why not contact MATHcats for your child?

212-289-5000
www.mathcats.com

Math

Upper East

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SENSEI INTERVIEW, VOL. 13

"IT IS MY PRINCIPLE THAT LANGUAGE SHOULD BE PRIMARILY LEARNED ORALLY/AURALLY"

Tomomi Nagano (Lektorate Community College, CUNY)

How would you advise a student that might be experiencing difficulty learning Japanese?

I would tell them not to get discouraged. It is estimated that it takes 2,200 hours for an English speaker to be "functional" in Japanese, compared to 800 hours for languages similar to English such as Spanish and French, so it's not an easy language to learn. But learning a language that is so far away with such different linguistic structure and cultural orientation ultimately enables them to broaden their minds and expand themselves on a whole new level.

What do you emphasize in your classroom?

My classrooms heavily rely on listening and speaking.

We simply expose students to the language from very early on, with teachers speaking strictly in Japanese. It is a simple fact that no child learns language from written texts. Children interact with their parents, hearing and attempting to imitate. Of course, written texts and grammar are useful and indispensable resources for adult learners, but it is my principle that language should be primarily learned orally/aurally.

What is unique about your language classes?

We offer not only beginners' classes, but also a very advanced intensive class where students will read and write entirely in Japanese, just as they do in regular Japanese colleges. Language tutoring is as

other unique resource we offer our students, where a native speaker is hired to be on campus for weekly tutoring during the week.

How do you encourage or motivate your students that might be experiencing language block?

Audio exposure plays a huge role in that. Often times, students can get discouraged. The amount of different grammatical rules and symbols can be overwhelming, but by learning how to listen to the language first, you start to understand the language structure through sounds and soon you will want to learn how to read and write Japanese without any mental block.

Lektorate Community College, CUNY
31-19 Thomson Ave., Long Island City, NY 11101
TEL: 718-421-6888

NAGANO SENSEI'S MUSIC LESSON "ASHITA GA ARUSA"

This photo is me singing "Ashita ga arusa de yo!" in the title of a Japanese song in the 1980s. I thought it was an appropriate photo to know at this time of difficulty facing Japan and the Japanese people.

PRIVATE LESSONS

○ Chinese ○ Japanese
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I prefer private lessons. This can go for as long as you like. I take a special care Japanese when I teach, but I have a few other languages that I know, all the words independent, besides from everything.



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manga & anime REPORT

Gourmet Manga

By Yusuke Nomura

This month, I'd like to talk about food-related manga, or so called "gourmet manga." As far as I know, Japanese gourmet manga started in the '70s with the *Nishichon Ajisen: After Dark*, *Dishonor* and *Cooking Paper* started during the mid '80s, and continue to this day. More recently, gourmet manga has branched out into many subcategories. Below, I give some examples in each category.

Cooking Showdown

Dishonor remains popular to this day. This is the ultimate cooking showdown manga. Each issue has a different theme. Seven books have been published in English and each book is a compilation of issues that share a theme such as sake, fish, sushis, soybean rice, and collards.

Tenko contains battle manga with gourmet manga and features fancy and rare delicacies.

Specific Cuisines

There is also manga devoted to specific cuisines such as Japanese, Western, Chinese, bread, dessert, alcohol etc. For Japanese food there's *Shousan Sushi*, *Eikou: Sushi Shokunin Kinen no Shigoto*, *Pearl Hakkasan*, *Bisshokukan* and *Sobicon*. As for

Chinese, *Choko Ichiban* and *Amer Chien*, are famous examples. One popular Western food manga is *Bamboo! Part 2*. It is the story of Bamboos a young man who fulfills his childhood dream of becoming an Italian Chef. It was made into a TV drama starring Jun Matsumoto from *Arashi*.

Liquors

Miyoshineens is about a college student who can see and communicate with bacteria. In the beginning, this manga is about bacteria, viruses, and life at an agricultural college, but now it describes how to make food and drinks such as cheeses, natto, wine and beer using bacteria. There is an English version with the same title.

Karo no Shokuhin is a best selling alcohol related comic along with *Miyoshineens*. It has been made into a TV drama and movie in Korea and Korean custom ones came in to buy the latest issue. Americans ask about it or the issues a lot but it hasn't been translated yet. It also seems to be creating a buzz in France.

There are many manga that cannot be put in a specific category. *Hana no Zubon Meshi* is one of my recommendations. It's about a beautiful wife cooking for herself and it's creating a lot of buzz. Also, *Flavorful Bouillon* by Natsume One is the story of an aging restaurant manager who is losing his sight, and hires some body to see for him. From the same artist, *GWTF* is also about a restaurant manager. Natsume One is scheduled to appear at Kinokuniya on May 10.

Osishiba

Number one in both quantity and quality, this is the standard for all Japanese food related manga. *Osishiba* has been published serially from 1983 and collected into 100 Japanese paperbacks and 7 English compilations volumes so it chronicles the adventures of food journalists Yamanaka and Kusaka.



Yusuke's Pick 1



Karo no Shokuhin

A smash hit in Japan and Korea and creating buzz in France. It is one of the best selling wine manga of all time. This is the story of Kazumi Shokuhin who is the heir to his father's valuable wine collection, but in order to inherit it, he must solve a series of puzzles left by his father.



Yusuke's Pick 2

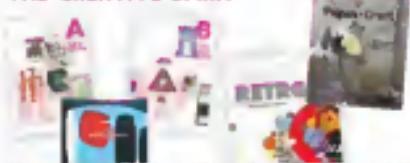
Hana no Zubon Meshi

This is the private or "meat" (possessive adjective) manga. Osaku and manga fans will guess the very cute main character Hana, as she cooks delicious foods and eats by herself. This is the story of a woman, who puts her energy into cooking after being left alone by a husband who is always away on business trips.

Yusuke Nomura

Buyer of anime/manga related products in New York City. Rockstar, Musician, Teacher. His personal favorite 3D game/manga category is *Hana no Zubon Meshi*.

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Get More Out of Japan With The Home-Stay Program

Traveling through Japan for those who do not speak the language may be daunting, especially if you are there for the first time and staying in a hotel, left to fend for yourself. Amnet's home-stay style tour program resolves such problems and offers a rich cultural experience without breaking the bank.

Make Your Own Itinerary

The home-stay program Amnet offers is 100% customizable, and travelers can choose their destination, duration (usually 1 week to 3 months), how many meals to include in the stay, and the type of experience they are seeking whether it be an educational tour learning the language, cooking Japanese food, or exploring a large city, or staying in the countryside. Whatever your preference, Amnet can help you connect with the appropriate host family.

Carefully Selected Host Families

Amnet has host families all over Japan, so you are not limited with your choices. If travelers are interested in taking specific classes or going to schools during their stay, those arrangements can also be made.

All of the hosts are ready to receive guests, eager to befriend people from other countries, and enthusiastic to show you the authentic Japan. They are screened

thoroughly to ensure a safe and pleasant experience for all travelers. In case any problems or emergencies occur, Amnet has a 24-hour hotline with an English speaker on standby for any emergency needs.

Cost Effective Travel

The average cost to stay with a family is about \$800 per day, which is about \$1,040. The cost includes 1 to 2 meals. Because you will be living with a family, you'll have a chance to go to places that locals go, and ultimately your experience will be richer and more fulfilling. It's an ideal opportunity if you want to make local friends and get to know Japan in a short amount of time.

Great For All Ages

Just because it's a home-stay program, it does not mean you have to be a student to get the experience. In the five years Amnet has run the program, they have seen kids from Junior High to seniors in their 80s take advantage of the program. For those who are learning Japanese, it's a perfect way to meet your goals.

Amnet's home-stay program promises to offer experiences you could never get if you were to stay in a hotel. When you plan your next trip to Japan, think about how you make the most of the visit.

1. Experiencing everyday life is the main purpose of the home-stay program.

2. You can also try on traditional kimonos if you like.

3. Beautiful rice fields in Niigata Prefecture, one of the popular destinations that allows participants to experience farming. CUNTO

RECOMMENDED DESTINATIONS

Although Tokyo and other larger cities have always been popular destinations for many travelers going to Japan, going to the countryside has also become increasingly popular in recent years. For those who do not know where to begin looking for a great countryside to explore, Amnet has a few recommendations.

Nagano: The prefecture is probably most known outside of Japan as the host for the 1998 Winter Olympics (located on the main island of Japan), the prefecture lies on the coast of the Sea of Japan, and is known for their magnificent scenic spots. Home to many historic temples and castles, the towns in Nagano exude much of the historic atmosphere.

Nagasaki: Also known as Henban and as the east of the Sea of Japan, the area is known historically as the largest, and the most important port for trade with Korea and Russia. Among the young generation, it is known as the "Top Rock Festival," the largest outdoor concert held every summer, that brings together more than 100,000 audience members. The area is also famous for their macadamia nut and olive oil, as it is an ideal destination for those interested in learning about olive production.

Kyoto: The former imperial capital of Japan, Kyoto has always been one of the most popular destinations for travelers due to the city still retaining most of Japan's recent history in the streets, buildings, culture, and even in the people there. This is where the principle of Japanese aesthetics still exists.

Kumamoto: Situated in the southern tropical region of Japan, this area is known for its abundant nature. Because the prefecture has both an ocean and mountains, it is one of the places travelers can never exhaust from both environments making it a perfect destination for foodies.

The home-stay program accepts applications all year round; however, it is best to start your application at least a month or two before your travel date to ensure everything will be ready for your arrival.

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The World Heritage Sites of Japan

SACRED SITES AND PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE

(Recognized by UNESCO in 2004)

The Kii Mountain Range spans over three prefectures—Mie, Nara and Wakayama—and the three sacred sites in the area are recognized by pilgrimage routes that lead to the ancient capitals of Nara and Kyoto. One of the three sacred sites, the Yakusha and Chionji-ji, has steep mountains and steams in the sacred center of Shugen-do, the Japanese religion that combines Shintoism, Buddhism, Taoism, and mountain worship. Another site, Koyasan-Senzan, is the head shrine of 3,000 shrines known as the Kanshoji Jizo Shrines.

Koya-san, another site, is the deep forest where Kōya-ji Temple, the head temple of Shingon-shū, is located. The World Heritage Site has inspired many to the development of Japan's religious culture over one thousand years.

Photo courtesy of Heraeus
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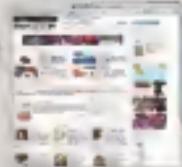


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How we can help Japan

— Give Them Energy to Move On

About a week after the massive earthquake and subsequent tsunami attacked Japan on March 11, I had a chance to go back there to see how the Japanese people were coping with the devastating situation. Despite still suffering from daily aftershocks and radiation scans from the crippled nuclear plant, the Japanese really braced themselves to face reality in a calm manner, encouraged each other, and



The famous billboard at Shitaya Crossing is turned off to save electricity, which supply is in shortage due to the nuclear power malfunction.

united for recovery. However, they could not hide their anxiety and confusion regarding the reality caused by the unprecedented accident. Several people in Tokyo I talked to revealed that they intentionally avoid watching news reports because they did not want to re-experience the trauma. Some others said that they drank liquor or watched DVDs at home every night to ease their anxiety. This says that many Japanese people who were not directly affected by the earthquake and tsunami were still influenced psychologically and are suffering from post-traumatic stress disorder (PTSD).

To support and encourage people who survived the earthquake and tsunami, a lot of helping hands from the U.S. have been offered already by organizing fundraising events and activities, launching donation programs, sending messages of hope as well as actually volunteering at the devastated area. These are great sources of help for the refugees and

the devastated area, and there is no ending for these kinds of support [See donation program list on the next page]. But Japan also needs an energy boost to get over the chronic anxiety among those who are not the primary victims from the disaster. What can we do for them? There might be many approaches to solve this problem, but one important way is to keep Japan's economy healthy.

When I was in Tokyo, the city appeared to function just like normal, but stores reduced their business hours, transportation rate at only about 80%, and electric billboards were turned off to save energy. It looked like Tokyo was losing the power it used to have. People restricted their entertainment and dining out, considering the people who were heavily affected. However, such humanitarian attitudes do not always help the economy move forward. Instead, enjoying Japanese products would contribute to the recovery in the long run.

100% of all the donations made to the Earthquake Relief Fund have gone directly to local disaster relief and recovery in Tohoku and Tokyo even waived all transaction fees during the first month. Parted giving is the April 7 JETWANKY fundraiser for Japan, co-sponsored by JET volunteers. I also experienced first-hand the remarkable power of teamwork, van our group donated coffee prams, many people came out to show support, and, in the end, we raised over \$10,000 during that one evening.

In addition to giving money for future rebuilding efforts, I also wanted to do something for these people who were living in shelters and had lost everything. Seeing a photograph on the "Socks for Japan" website of a survivor at an evacuation center with a smile on her face, holding up a new pair of socks, I realized that I must join this effort and decided to start a local collection.

I promoted this mission to as many people as I could and within a short time, we were able to collect

1,500 pairs of socks...and that was just the start of the work. The socks came with written words of support and we translated them all into Japanese so that each recipient could fully experience the care and well wishes being sent to them. A lot of time and energy went into this project and in addition to translating, we had to sort and individually package all of the socks and properly prepare the boxes for international shipping. Some participants were so inspired by our passion that they spread the word and started their own local drives. In the end, many people and companies took part in this mission to let these who had lost everything know that there are people who care and pray for them.

I am grateful to the JET Alumni Association and "Socks for Japan" for making me feel less helpless in the face of devastating catastrophes and for the reassurance that we are never too far away to be able to extend a helping hand across the world.

—Lisa Bates

Japan is a country that will always have a special place in my heart. While working there through the JET (Japan Exchange and Teaching) Programme, I personally felt the warmth and kindness of the Japanese people and, in light of the tragic and heartbreaking events of March 11, I wanted to do as much as I could for the country and people that had given me so much.

While searching for ways to make meaningful contributions, I came across two groups that enabled me to reach out on a local level: the JET Alumni Association of NY (JETWANKY) and "Socks for Japan." It was touching how many different JET alumni nationwide come together to help Japan. For example,

Currently, Japan's economy is damaged not only by the actual earthquake and tsunami but also from rumors. For example, many U.S. residents are concerned about the safety of food products imported from Japan due to the ongoing radiation situation. There is, however, no risk to the U.S. food supply for the following reasons: first, the Japanese government is using the global food safety standard to check products imported to other countries. Second, the U.S. government employs even stricter standards for monitoring imported products from Japan to ensure the safety of U.S. residents. So it's no time to lose your chance to enjoy premium products from Japan just because of misinformation and rumors.



This year Japan Day at Central Park will send the message of "KARIBARI JAPAN" in the people of Japan through the "Japan Run," a 4-mile run in Central Park on May 8 and the "Japan Day Festival" on May 22.

Japan relief events take place every day somewhere in New York, so it is actually a good opportunity to enjoy Japanese products, foods, and culture now more than ever. The biggest events will be on May 22: The 5th Annual Japan Day at Central Park (www.japandaynyc.org) and Japan Black Fair (www.jpblackfair.com) will take place in separate locations on the same day. The former will feature stage performances and activity tents, while the latter will offer Japanese vendor foods and sweets as well as cultural events [See details on page 63 for Japan Day and page 64 for Japan Black Fair]. Other events, activities, and donation programs are also listed in the Events section from page 63 to 67. Look for the mark that signifies events and programs that have been created to support Japan. Check out this information, have fun and help Japan to regain its energy to move on.

—Naoko Komatsu

Japan Earthquake and Tsunami Relief Information

Groups providing support activities:

Red Cross www.redcross.org/donate/japan
Mercy Corps www.mercycorps.org

Aid organizations and foundations that accept donations:

Global Giving www.globalgiving.org

This project will disburse funds to organizations providing relief and recovery services to victims of the earthquake and tsunami. Global Giving is working with International Medical Corps, Save the Children, and other organizations on the ground.

Japan Society's Japan Earthquake Relief Fund

www.japansociety.org/japanearthquakerelief

100% of your generous tax-deductible contributions will go to organizations that directly help victims recover from the devastating effects of the earthquake and tsunami. You can contribute to the Japan Earthquake Relief Fund via online or by sending your check to: Japan Society
122 E. 48th St., New York, NY 10020
Attn: Japan Earthquake Relief Fund

ATEN-NY (Japan Exchange and Teaching Program, American Association of New York)

<http://www.aten-nyc.org/2011/03/japan-earthquake-relief/>

\$1000 and/or forwarding 100% of the donations they receive to relief organizations specialized in education/schools' children in disaster areas.

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Send to: Consulate General of Japan 235 Park Ave., New York, NY 10161

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Tel: 212-445-0542

Email: info@japan.org

Website: www.japan.org

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Tel: 212-486-9111, 10th Fl., New York, NY 10036

Re: "Japan Disaster Relief Fund"

Japanese Chamber of Commerce and Industry of New York

www.jcciny.org

Send to: JCC, 14 E. 47th St., 11th Fl., New York, NY 10017

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Visit the website to download a tax deduction form.

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www.jcs.org

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114 Madison Ave., Englewood Cliffs, NJ 07632

Note: "Japan earthquake relief fund 2011 for school education from New York"

Benefit Event and Program

Cherry Blossom Festival

On April 20th from 1-3 pm the Roosevelt Island Friends Association will host the Roosevelt Island Friends Annual Cherry Blossom Festival. In order to raise money for the relief and recovery effort, the festival will feature performances, demonstrations, a cherry tree grape dedication to the Japanese people and more. Visit www.cherryblossomfestival.org for more information.

Contact: Lynn Shimoda, Leslie Hooper

Tel: 646-584-4459

rosefriends@comcast.net

Hayes Gallery at Historical Museum

The paintings of Ryoko Okubo will be exhibited at the Hayes Galleries April 14 to June 17. A portion of the profits will be donated to the disaster relief effort. Location: 29 Beekman St., North Salem, NY 10560 Tel: 914-661-5552 www.historicalmuseum.org

DO Japa at Saks Fifth Avenue

Every Sunday at Saks Fifth Avenue, the popular Japanese DO Japa sells items for the Red Cross. Location: 5th floor, New York, NY 10003 Tel: 212-753-4577 www.saksfifthavenue.com

Gyo-Kobo Midtown & East Village

Gyo-Kobo is a coffee shop store at the Midtown-East Village neighborhood. Customers who make donations will have their name and donation amount written on a sticker which will be attached to a banner showing a map of Japan. Once the banner is filled, it will be sent to Japan. Location: 1825 1st Ave., Jesdik, New York, NY Tel: 212-252-0333

(East Village) 134 Cooper Sq., New York, NY 10003

Tel: 212-475-2585 www.gyo-kobo.com

Japan Japan

Japan Japan is a nonprofit group of artists helping to support the victims in Japan. The artists have designed pins to raise money and awareness of the relief and recovery effort. All profits will be donated to Japan Society. Info: www.japanjapan.com Contact: Ms. Chie Ueda Tel: 646-244-0540 chie@japanjapan.com

*See more benefit events & programs on pages 68-69



Exhibition

April 29-May 4 FREE ▶

Art for Japan: Nippon Club Art Exhibition 2011

The Nippon Gallery

Nippon Club Art Exhibition 2011 is the 5th annual exhibition that will feature 50 artists who contribute to the Nippon Club. Their artworks span calligraphy, paintings, photography, flower arrangements, dolls, etc. To support Japan currently suffering from the aftermath of an earthquake, tsunami, and nuclear plant crisis, the event will send a message to Japan through art. In the gallery, they will set up a donation corner and shukubo (hand copying of so-called letters for writing a prompt recovery). Workshops of shukubo and a reading (lecture letter) will be held on April 30 and May 2 respectively.

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Four Exhibitions in May

Quetz Gallery

Quetz Gallery in Brooklyn will hold four solo exhibitions featuring four female Japanese artists during the month of May. The exhibitions alternate weekly: From May 4 to 8, they feature "Dyed Lacquer" by Junka Yamamoto; From May 11-15, "All Angels" by Fujiko Tanaka; from May 18-22 "Quetz - 4 Faces -" by Kozue Umeda; and from May 25-29, "Fragment of the memories" by Neko Gyo Saseko. The opening reception will be held on May 3 for Yamamoto; May 10 for Tanaka; May 17 for Umeda and May 24 for Ogasawara. All receptions are from 7-10 pm. Greater: 107 Utley St., Suite 202, Brooklyn, NY 11201
Brooklyn, NY 11201
Tel: 718-449-4404
www.quentzgaller.org

May 11 FREE

Sakae Horie Japanese Artist's Exhibition

VARTALI SALON

The Midtown salon frequented by celebs like **RENEE ZELLWEGER** will host an art exhibition for artist **Yuko Ogasawara** starting on May 11. Opening reception will be held on May 11 from 7-10 pm. Ms. Ogasawara creates intricate paintings centered on human figures. She graduated from the only fine arts high school in Tokyo and came to New York 4 years ago. She is currently a full time student at the Art Students League. This will be her first exhibition outside of the school.

Greater: 40 E. 28th St., (bet. Park & Madison Aves.), 2nd Fl.

New York, NY 10016

Tel: 212-925-6440

www.vartalisalon.com

May 18-25 FREE

Naoko Namura Original KIRAKO Exhibition

"Hyakunin-issa by Female poets"

The Nippon Gallery

The 4th Original Kirako Exhibition by Naoko Namura, one of the living masters of the Kyu Yuzen style of kimono design, based on a dyeing technique perfected in Kyoto around the middle of Japan's Edo period (1603-1867). This exhibition showcases 20 original works in the theme of "Hyakunin-issa", which is a traditional anthology style of compiling Japanese waka poetry where each contributor writes one poem for the anthology. At this show, Namura features only female poets and expresses such character of the poems by using various colors he himself created combined specifically with scenery. Also, a kimono-dyeing demonstration will be held from 4-6 pm on May



May 21 and 22

Auditorium, MSW 280 St., (bet. 4th & 7th Aves.)

New York, NY 10037

Tel: 212-666-7333

www.sjpmgallery.org

May 28-June 11

The InfiniSite: Digital and Sound Installation by Ryoji Ikeda

Park Avenue Armory



Park Avenue Armory has invited artist and electronic composer **RYOJI IKEDA** to create a large-scale digital installation and sonic landscape for their third annual visual arts commission. Within the Armory's massive 15,000-square-foot **Wade Thompson Drill Hall**, Ikeda will create a transformative environment that surrounds visitors with abstract expressions of digital information and binary code while being accompanied by a tightly synchronized musical composition. Ikeda's most ambitious installation to date marks the first time that American audiences will be able to experience the work of this multidisciplinary artist on such a large and immersive scale. 5 lucky Chopsticks NY readers will receive a pair of tickets for the exhibition. To receive this offer, email to survey@chopsticksnyc.com with your name, address and phone number by May 13.

Greater: 447 Park Ave., (bet. 46th & 47th Sts.)

New York, NY 10022

Tel: 212-623-5217

www.chopsticksnyc.org

May 21-June 19 FREE**Kotojiki Exhibitions****Makuri**

Japanese antique and fine art stores, Makuri will be presenting a special exhibition featuring antique kotojiki starting on May 21. Kotojiki is a Japanese painting or calligraphy scroll mounted with silk fabric edges on a flexible binding, so that it can be rolled for storage. It is traditionally displayed in an alcove of a room especially designed for the display of prized objects. When displayed in a chashitsu (room for the traditional tea ceremony), the choice of kotojiki and its complementary flower arrangement help set the spiritual mood of the ceremony.

Location: 187 2nd Ave (bet. 22nd & 23rd Sts.)
New York, NY 10003
TEL: 212-935-5887 | www.makuri.com

**Performance****May 7****Beneath Concert for Japan****Warming Japanese Sounds Concert Series**

Warming Japanese Sounds Concert Series (Kachidoki Koto, Founder & Artist Director) is giving a benefit concert for Japan on May 7. The program will feature works by Toku Takiemizu, Soma Seishi, Toruji Horikoshi, Toshi Ichigaya, Juniko Mori, and Hoopy Muico (performed by Aki Yoshida (voiced), Yurika Hanyo (Dopromo); Sean Koga (guitar), Matthew Gold (percussion), Eric Matsumoto (piano), and Shunroku Koto (piano)) as well as Chomatic Voice Exchange (voiced by Luigi Colani). The concert starts at 8pm followed by a reception. Suggested donation is \$10 per person, and half of the proceeds will go to Japan's Japan-Earthquake Relief Fund and the other half will go to Japan Society's Japan Relief Fund.

Location: Teek Scholten Institute
433 W. 26th St. (bet. 5th & 6th Aves.) New York, NY 10011
Info: eponyoursyphony.org
TEL: 212-459-4886 [b/c. Kyle]

May 18**Sunday Brunch Jazz Show Featuring Enrica****Blue Note New York**

Originally from Fukuoka, Japan, New York based jazz vocalist, Enrica Melisso sings interpretations of jazz clas-

sics as well as her own musical compositions with an innocence and range of emotion that is emerging. On May 18, she will be performing 2 live jazz shows at 12:30 pm and 2:30 pm at Sunday brunch at the Blue Note Jazz Club with fellow instrumentalists, Clinton Holmes (piano), Juncho Herrera (guitar), Jason Everett (bass), Paolo Iann (drum) and Michael Dwyer (trumpet). A ticket is \$34.95 and includes, brunch, the show and a drink.

Location: 333 W. 3rd St. (bet. 6th & 7th Aves.)
New York, NY 10012
Tel: 212-455-4597
Info: www.bluenoteny.com

Location: 807 2d Ave, Jr. ST 2d St) New York, NY 10017
TEL: 212-347-7800 | www.japanachoir.org

**May 17****Japan Benefit Concert****1482 Feed**

1482 Feed, a restaurant in the Lower East Side, will present a benefit concert for Japan relief. New York local musicians from various genres, Caribbean, jazz, Pop, Rock, Rhythm & Blues, etc., will perform. Headliners include Yuto Amano (Anelka Gitarra), Noboru Miyauchi, Chemone, Susumu Ideya, Naohiko Nakanishi Miyagi, and Alex. Also, many crowdedly local New York artists will be on site. All proceeds go to Japan Red Cross for the relief of the March 11 earthquake and tsunami.

Location: 40 Clinton St. (bet. Greene & Broome Sts.)
New York, NY 10007
Info: www.1482feed.com (Miyagi)
TEL: 212-625-6402

May 18**Live Salsa Performance In Confrontation To Earthquakes Relief Fundraising****B.B. King Blues Club & Grill**

Japanese salsa singer, Yoko le Japonesse Sekura, will be performing a benefit concert to raise money for the people in Iwaki city who have suffered damages due to the earthquake, tsunami and the Fukushima nuclear crisis. The concert will start at 8pm. Admission is free but donations are requested. For details check Yoko's website.

Location: 257 W. 42nd St. (bet. 6th & 7th Aves.)
New York, NY 10036
TEL: 212-957-4344 | www.palantikos.com

May 28**Japan-US Chorus Charity Concert for Sendai Carnegie Hall**

At Carnegie hall's Isaac Stern Auditorium, The Big Chor, the premier chorus from Sendai, together with the Alana-and-the-Bonventers, the leading American chorus, and other US/Japanese choirs will perform a charity concert to aid Sendai in its recovery efforts in the wake of the Japan Earthquake and Tsunami. Tickets are free but donations are appreciated. For complimentary ticket and donations visit the website.

May 22**Sakai Series No. 40 "What Makes Japanese Art?"****Sachio Ito & Company**

The Sakai Series is a series of performances, informative educational lectures, lecture demonstrations, performances, on the performing arts of Japan held three times a year on Sunday afternoons. Sakai Series # 40 will be a collaboration of artists in various disciplines from dance, music, plastic art and literature. The program will begin with a Haiku poem Okiku is the beginning stanza of 38 linked verses, often linked written and read by a Haiku poet appropriate to season, place, occasion and will unfold as the dancer and musicians on both Japanese flute and drums improvise on the poems. The calligrapher will first write the haiku, and then draw images and settings as he is inspired by dance and music. Post performance discussion will focus on Japanese aesthetics that manifest through different forms of Japanese art. "What makes Japanese art?" Guests include Masaaya Itoigawa, Keira Watanabe, John Stevenson, and Sailei Wilkenen. The performance starts at 3 pm.

Location: Teek Salomon Institute

434 W. 12th St. (bet. 5th & 6th Aves.) New York, NY 10011

Info: www.sachioito.com | **TEL:** 212-957-2562

Event**April 26-May 1, May 7-8****Spring Sweets Fair****Mitsuya Marketplace**

Celebrating the spring season, Mitsuya Marketplace will host two events offering viewers. The first fair, from April 29-May 1 highlights mochi rice cakes (dissolve rice cake made of sticky rice pounded into paste and molded into balls from Inaba Sake) confectionery practice in Hokkaido. Over 20 kinds of traditional rice cakes include dango-mochi (rice cake with red bean paste inside), shugi (candy) pounded rice cakes wrapped by red-

been prints), kimabushi (red bean prints or sweet potato paste grilled with thin batter), sakura-mochi (sherry blossoms flavored mochi and red bean paste) and kudodango (blanched rice cakes with sweet sauce). They offer 2 for \$3.50 during the fair. From May 7-8, Italian Tomatoe Sweets Fair will be held to celebrate Mother's Day. They sell many special cakes such as toll cakes, cream puff, pudding, etc., all of which are freshly made in the kitchen in the back for this event, and reasonably priced. Also on the 26th, the winners of the Mother's Day Partner Contest will be announced in the store.

Contact: 38-14 River Rd., Astoria, NY 11305
TEL: 718-229-4113
www.kimabushi.com



April 29 – May 1 38th Annual Sakurai Matsuri Cherry Blossom Event Brooklyn Botanic Gardens

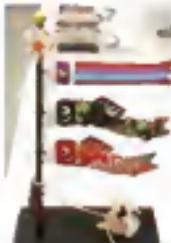
Celebrate Japanese culture this spring with one of the city's most anticipated weekend events: the Sakurai Matsuri cherry blossom festival. The Sakurai Matsuri comprises two days of the best of both traditional and contemporary Japanese arts and culture, including dance, music, martial

arts, manga "cosplay" workshops, demonstrations, and guided tours of the Garden's Japanese plant collections. Admission is \$15 for adults and \$10 for senior citizens and students with 12 kids under twelve are admitted free of charge. For schedules, directions and other information, please visit the Brooklyn Botanic Gardens website.

Contact: 100 Washington Avenue
Brooklyn, NY 11225
TEL: 718-623-7000 / www.bbgy.org

May 1 FREE Children's Day Event Kitsuya Saito

On May 1, Japanese concept store, Kitsuya will be having a Kids Day event from 2 – 4pm for children 2-5 years old. Fun activities will include singing a song about Kodomo no Hi (Children's Day) and enjoying origami time. Kitsuya will be serving Japanese sweets and drinks at the end of the hour and there will also be a raffle to win a toy. Seats are limited to 25 children, so please make a reservation in advance by emailing KitsuyaNY@comcast.net. Category.com and indicate your name, your child's name and age, phone number, how many in total are in your party.



feel free to call. This event will be conducted both in English and Japanese.

Contact: 444 Avenue M (bet. Greene & Allen Sts.)
New York, NY 10012
TEL: 718-219-2505 / www.kitsuyasaito.com

May 5 Bollywood Curry Blast GBA GOI CURRY

One of NYC's most popular curry destinations is throwing its first birthday party and everybody's invited. May 5 marks the 4-year anniversary that GOI GOI CURRY opened its doors to hungry New Yorkers in Midtown Manhattan. To celebrate, they're offering single items (medium) of GO GO CURRY, Chahan Curry, Savory Curry, Shrimp Curry, and Katsu Curry for a whooping \$5. In addition, a \$5 coupon will be handed out for 5 free toppings. If you're a carry fan, don't miss out on this special event!

Contact: 229 W 36th St (bet 7th & 8th Aves.)
New York, NY 10018
TEL: 212-729-8888 / www.goincurry.com

May 8 Asian Culinary Festival LUCKYFRINCE

LUCKYFRINCE is an integrated media and marketing company that works with hundreds of chefs and restaurants, as well as corporate and culinary partners, to bring the diverse worlds of Asian culinary culture to the public. On May 8, the LUCKYFRINCE festival celebrates Asian culinary culture through 8-exquisite events including the Grand Feast, Night Market, Opening Cocktails, Talk + Tast and other tastings, dinners and gatherings. At the Grand Feast with round tables, some of the city's most beloved chefs will be serving dishes along with star chefs from Asian culinary hotspots including Korea, Japan, Thailand and Malaysia. Tickets start at \$50. For details, visit their website.

Contact: 100 Columbia Circle, 1st Fl 100 St, New York, NY 10023
www.luckyfrince.com

May 8 Special Mother's Day Menu SUSHI ZEN

How about treating your mom to a meal at a fine Japanese restaurant for Mother's Day? Sushi Zen—the popular Midtown restaurant known for some of the best sushi and sashimi in the city—is offering a special Mother's Day multi-course menu. Available for brunch from 11 am-2 pm and dinner from 5 pm to 10 pm.

Contact: 200 W 44th St (bet. 6th Ave. & Broadway)
TEL: 212-332-0807
www.sushizeny.com

play original food and culture from their native prefectures. And finally, Mikio Yosida (Inuyama), Haku Roma (Okinawa), and Ryoko Karasaki (Iwate), as well as other well-known artists, including special guest dancer performers Asanoha of Dragon Arts, will perform on stage. Come and join us! Back home to help send a warm message of support to Japan!

Contact: 66 Park Avenue between 29th and 30th Streets

www.popjapanlive.com



May 5

Japanese Hair Stylists Get Together to Help Japan
Japan Earthquake NYC Stylist Fundraising



In this second event in the Japan Earthquake NYC Stylist Fundraising campaign, on May 5th from 12:30pm to 4pm at Haze Salon, NYC stylists will donate 100% of their sales to the relief effort for the victims of the Japan Earthquake and Tsunami. They will offer hair cuts for \$40, blow drys for \$30 and quick manicures for \$10. Donations will be made through the Consulate General of Japan in New York. The first event took place on April 11 at Stage Kouza Salon (photo) and future events are being planned. Email in for info for this event.

Japanese American Hair Salons
 22 E. 48th St., 2nd Fl. (bet. Madison & 5th Aves.)
 New York, NY 10017
nyjshairstylist.com
www.jashowroom.com

May 10

Kousakuwa One: Manga Artist Event
Kousakuwa Rekishiwa

On May 10 Kousakuwa Bookstore will be holding a special event with manga artist, Naoyome Ono. Naoyome's unique style and compelling scenarios have made her a rising star in the Japanese manga scene with the webcomic Le Dente Caméra and her solo graphic novels Hot Simple, Reminiscence Paradise, and Gravity. In collaboration with Romance Pressed In 2005, Reminiscence Paradise was adapted into a TV anime series and her current series House of Five Leaves (Yakoma Gosei), was also adapted into a TV anime series in 2010. She will be interviewed by Summan Bent Radio and demonstrate some of her drawing talent directly to the audience. Naoyome Ono will be appearing courtesy of Viz Media, publisher of Naoyome Ono's works in English. Don't miss this special and rare appearance!

Location: 1023 Avenue of the Americas (bet. 40th & 41st Sts.)
 New York, NY 10019

EE-2011041005 / www.kousakuwa.com

May 11 – 16

Japanese Shiseido for Earthquake Relief Fund
Cosmetics Japan

Japanese home salon, Cosmetics Japan offers a wide range of hair services in a modern, relaxing environment. Starting on May 10, Cosmetics Japan is offering a week of 30 minute shiseido sessions in support of the Sendai Miyagi Earthquake and Tsunami Relief Fund. When you come in for a massage, a \$20 - \$40 donation is suggested and 100% of the proceeds will be going directly to the Earthquake and Tsunami Relief Fund. Cosmetics Japan will cover all other administrative costs. Please call for an appointment.
Location: 127 W. 78th St. (bet. 6th & 7th Aves.)
 New York, NY 10025
EE-201104112227/www.cosmeticsjp.com

May 13

Sake Tasting Event in Support of Northern Japan
Akita Sake Club (ASC)

Help support northern Japan while enjoying sake. The Akita Sake Club invites an evening of sake tasting in support of northern Japan. Sakes from all over northern Japan from the prefectures of Hokkaido, Aomori, Iwate, Yamagata, Miyagi, Fukushima and Akita will be featured. Sashimi will be served. Admission is \$40 (pay at the door) and all net proceeds and all donations will go to areas affected by the Earthquake and Tsunami. The event starts at 6:30 pm and ends at 9 pm. Call or email for a reservation.

Location: The Japanese American Association of New York, Inc.
 23 W. 44th St., 15th Fl. (bet. 5th & 6th Aves.)
 New York, NY 10036
Info: Sun Pacific International Corporation (Mitsui Tanaka)
EE-201104130523/.sunpacific.com

May 22-23

Event Features

May 22

"Ganbare Japan!"

Japan Day Festival

In light of the devastating earthquake and tsunami that struck Japan, Japan Day at Central Park has changed the theme of this year's event to "GANBARE JAPAN!" "GANBARE!" is a Japanese word used to inspire and uplift people's spirits. On May 22, Japan Day at Central Park will send the message of "GANBARE JAPAN!" and help bring New Yorkers closer to the people of

Event with Yuki Hyde Kick Off Spring/Summer Light Control Sleepwear Line
Foppa

Yuki Hyde is a multi-talented Japanese actress, who has her own Ingénue line. She will appear at the Manhattan custom fit lingerie store, Foppa, to talk about her products and kick off her spring/summer line of Light-control Shape wear on May 22 at 7pm and 8pm and on the 23rd at 7pm, 8pm and 9pm. Featured products will include the UV Protection Island Jersey, the More Soft Grid, and the More Soft Bamboo (comes with built-in bra). Ripple stockings will be available to avoid collisions with fibers. Check the website for details. www.goddings.com/collections/yuki_hyde.html

Location: All-Nude-Are, (bet. 25th & 26th Aves.)
 New York, NY 10036
EE-201104222229/.www.yukihyde.com

May 23

Shochu and Ossaka Goshis Tasting Event

Umi no te

Japanese Restaurant and shochu bar Umi no te, is holding a tasting event featuring the shochu, Kogenmatsu and sashimi dishes (dynamic dish served on big plate) on May 23 starting at 7pm. The sashimi course will feature seasonal spring vegetables with miso, seafood and rice. Kogenmatsu is a refreshing and rich sweet potato shochu that will perfectly complement the food. Seating is limited to 25 customers so call for a reservation now.
Location: 48 E. 2nd St. (bet. 1st & 2nd Aves.)
 New York, NY 10003
Info: 646-454-2122

Japan as they strive to recover from this terrible disaster. The "Japan Day festival" will feature a fun-filled day of stage performances, activity tents, and much more. Japan Day's guest performers will include Circa, Sora On, BMC, ASHA, Reiho Mizuno, Mutsubus, Fuko Takemoto, Laura Sakamoto and TORA-NOL, who is also their Official Artist for the year's event. The festival will also be accepting donations that will go entirely to organizations active in relief and recovery efforts for the earthquake and tsunami in Japan. More information on the festival schedule and collection of donations will be announced shortly, so please check Japan Day's website for updates.

<http://www.jpday.org/>



May 29**Curry Eating Competition
GO! GO! CURRY**

GO! GO! CURRY is presenting their third annual eating championship to find out who can eat the most of Japan's favorite comfort food in 5-10 minutes. If you think you've got what it takes, visit GO! GO! CURRY New York, and fill out our application (<http://tinyurl.com/5201>) to challenge the qualifying time trial and advance to the preliminary round. The top five participants at the preliminary event will be eligible to compete in the final round on May 29. The winner will receive an American Express gift card worth \$500 in addition to GO! GO! CURRY meal tickets equivalent to \$25. Visit their website for more details and scheduled event times.

Location: 212 W. 38th St., (bet 26 & 28 Ave.)

New York, NY 10018

Tel: 212.570.5005 | www.popupspace-nyc.com



Happenings

10% Discount for Chopsticks NY Readers**Peking Duck House**

Founded in 1990 under the name Beijing Duck, Peking Duck House has established itself in its current Midtown location as a mainstay of New York's eclectic restaurant culture. Peking Duck House is now offering 10% off for Chopsticks NY readers. Just bring in the ad on page 16 and you will receive 10% off on the entire bill! Offer ends on Sept. 30.

Location: 214 E. 56th St. (bet 5th & Lexington Ave.)

New York, NY 10022

Tel: 212.733.8200 | www.pekingduckhouse.com

10% Greenmatch Tea Bags Free Gift for Chopsticks NY Readers**Matcha-tea.com**

Japanese tea master Maeda-ji has just released a new tea product in the U.S. - Matcha in Genmaicha 100 Tea Bags (Brown Rice Green Tea w/ Matcha). Developed due to the long standing success of Sencha 100 Tea Bags (Green Tea) and the popular demand for more variety, this product is sure to be a hit with lovers of Japanese tea. Maeda-ji and Chopsticks NY are giving away one package of Matcha in Genmaicha 100 Tea Bags to 10 lucky readers who complete the Chopsticks NY monthly survey on page 13.

Location: 1401 Mission Ave., Irene, OR 97048
Tel: 541.251.8407

**20% Off All Tea Products for Chopsticks NY Readers
Sarawatipura**

Committed to the highest quality loose-leaf tea, Sarawatipura works closely with tea gardens, estates and specialists around the world to maintain knowledge and expertise regarding all facets of tea and production. Now, when you make a purchase online or in-store, enter the Frame Code "Chopsticks NY May 2011" in the COMMENTS field on their website to receive a 20% discount. This offer is not to be combined with other promotions or offers.

Location: 71 Madison Rd., New York, NY 10010

Tel: 845.833.5423 | www.sarawatipura.com

**20% off Brazilian & Japanese Hair Treatment
Kawaii-Social Hair Salons**

Located on the Upper East Side, Kawaii-Social Hair Salons specialize in color, highlights, and Japanese straight perms. For the month of May they are offering 20% off all their Brazilian Keratin Treatment (Formaldehyde Free) and their Unico Japanese Straightening, which makes hair to manage hair beautiful, shiny, and straight (avg. \$275-\$325). Be sure to mention Chopsticks NY when you make your appointment to receive this offer.

Austin: 1244 Congress Ave. (bet 10th & 11th St.)
New York, NY 10018
Tel: 212.348.3327 | www.givemeacutie.com

Summer Program for Toddlers**HYERDA (HYE Let's Play in Japanese)**

Japanese language and culture center HYERDA is announcing their new summer program from July 5 - Aug. 26 for toddlers ages 3-5 years old. Monday to Friday from 9 am to 5 pm join them for 10 hours of Japanese Activities include arts & crafts, music, story time, yoga, trips to the local playground, games and educational excursions. Jellied tea, watermelon, gyoza, cotton candy and Japanese breakfast and snacks are included. Special discount is offered for 4-6 years. Pay full price day for requesting 3-5 days per week (\$195-\$205). When you register by May 26, Chopsticks NY readers will receive 10% off. For registration & questions please email info@hyerda.com.

New York, NY 10033

www.givemeacutie.com

Tel: 212.467.3527

\$100 Discount for Rental Space**Absolute Piano**

Absolute Piano is a full service piano store specializing in sales, rentals, repairs, tuning, and other services such as moving and storage. Currently, they're offering rental space on the Upper West Side with 4 hours of space time that includes a Yamaha C3 Grand Piano with 30 chair seats. Normally the rental cost is \$300, but for Chopsticks NY readers the price will be marked down to the special price of \$200. Space is limited, so please reserve today!

New York, NY 10025

Tel: 212.967.6172 | www.absolutepiano.com

Beauty Salon Offering Hair Extensions**Michi Beauty Salons**

Michi Beauty Salons, known for their high quality services. In a relaxing atmosphere, has started to offer extensions for people suffering from hair loss. In May, they're scheduled to perform a demonstration where attendees can try an different extensions and experience the hair replacement the following day. For details call salon or follow Michi's Facebook fan page or flip for updates.

Austin: 208 E. 40th St. (bet 3rd & 4th Aves.), 78701
New York, NY 10022



161-375-8259 | www.yakuya.com

New Ramen Restaurants Available

Ramen Kuboya

Newcomer to the East Village food scene, Ramen Kuboya has added two new ramen with rolls to their menu: Dynamite Pork Roll ramen with house spice sauce \$15, and Kuboya Roll (shrimp, short rib, scallop) \$14.50. To celebrate these two new additions to their menu, Ramen Kuboya's original ramen noodle dishes are now offered at a lower price - Shoga Kamen is now \$10.50, and Blue Ramen and Spicy Miso Ramen are now \$11.50.

Location: 13A E. 9th St., bet. Ave A & B

New York, NY 10003

Tel: 212-337-7610 | www.ramenkuboya.com

have started a new life in Japan. Write your message when you place your order online, and they will print it out on a heart shaped card. Once your order is received, they will then send your card to their workshop in Japan, and will pack your "heart" and message in a box and send it out to people in need. For more details, please visit their website: www.yakuya.com

Astoria (152 W. 49th St. bet. 1st & 2nd Aves.)

New York, NY 10036

Tel: 212-339-4049



Happy Hour Discounts at Japanese Barbecue House Gyro-kata Midtown / Gyro-kata East Village

Japanese barbecue house Gyro-kata Midtown and Gyro-kata East Village are offering various happy hour discounts including 50% off most barbecue items. Some of the highlights of the Midtown happy hour menu are appetizers for \$5, beer for \$3, and sake for \$5. East Village offers include 50% off appetizers. Each location has different offers and happy hour times so check out the website for details.

Gyro-kata Midtown

105 3rd Ave. bet. 3rd & 4th Pl., bet. 50th St., New York, NY 10022

Tel: 212-349-8824

(East Village)

34 Cooper Sq., bet. 3rd & 4th Sts., New York, NY 10003

Tel: 212-975-2985

www.gyrokata.com

Shabu Shabu Restaurant Offers 25% off Lunch ICE FIRE LAND

The Tatami-style shabu shabu specialty restaurant in Flushing, ICE FIRE LAND is offering 25% off any of their 15 different shabu shabu sets during lunch time, 12pm-4pm, Monday through Friday, until May 30 (discount not available on holidays). Try the Tatami style shaved ice for the perfect cool down after a meal of piping hot shabu shabu.

Location: 155-37 40th Rd., bet. 39th & 40th Sts.

Flushing, NY 11354

Tel: 718-964-8400



25% Off Facials for New Customers and Other Discounts

Milton Day Spa

At the Milton Day Spa, a Japanese-themed, offers gentle and caring treatments, face-to-face consultations, and various discounts. For new customers, the entire facial menu is 20% off! And for customers that have not yet tried them, the Micro-Dermabrasion (Reg. \$150) is \$130 and the Multi-Wavelet Facial (Reg. \$170) is \$155. Location: 15 W. 66th St., bet. 5th & 6th Aves., 10th Fl., New York, NY 10023 Tel: 212-575-2422



Brooklyn Japanese Restaurant offers \$10 off Chopsticks NY Readers

Brooklyn Japanese Restaurant and Lounge



Restaurant and lounge Gyu, serves Japanese and Asian fusion cuisine in Brooklyn with a modern Manhattan feel. Until May 31st, Chopsticks NY readers get \$10 off any order of \$50 or more. Also, order one drink of alcohol and get the second drink free.

I HEART JAPAN Teriyaki Project ❤️

Wahaca New York



Popular teriyaki outlet Wahaca New York is creating a special promotion in support of the survivors of the events taking place across and because that struck Japan. Starting Apr. 15, when customers purchase an "I HEART JAPAN" teriyaki online, Wahaca will send one Mame-ribbon Teruwa (small folded print Japanese towel) to someone who

New Itaikaya Opens In Midtown

Itaikaya IRINA

A sister store of the popular Sake Bar Hach, Itaikaya IRINA, opened its doors on Mar. 21. It features an all-new menu with soyage rice and soft, reasonable prices and a casual lounge atmosphere.

EVENT / ENTERTAINMENT / LEISURE

Location: 70 Central St., 3rd Floor & Mezzanine
Brentwood, NY 11717
Tel: 718-261-2288 / www.ans70.com

Japanese Restaurant Introduces a New Prix Fixe Menu **Cho Cho San**

The West Village Japanese restaurant, Cho Cho San has introduced a new prix fixe menu. Choose one from 3 appetizers and one from 7 main courses plus sake or wine for \$21. Also, there is a special student prix fixe offer available until April 15th, choose one from 5 appetizers and one from 8 main courses for \$15. Finally, every night all you can drink sake & Sapporo draft beer is \$20. and on Sundays and Mondays bottles of wine are half price.

Location: 11 W. 26th St., (bet. 5th & 6th Aves.)
New York, NY 10011
Tel: 212-473-2333 / www.chochosanrestaurant.com

New Japanese Laser-Salon Opens **Pearl's Laser**

A new cosmetic laser boutique salon, Pearl's Laser has opened in Midtown. Individual treatment and face to face service is provided by a Japanese female aesthetician specializing in her removal and skincare. Being a women's specialty salon, they serve women only. Men will be offered referrals. Amenities such as powder room, washlet are especially crafted for female customers. Indulge in absolute relaxation and feel pampered in an organic vintage atmosphere.

Location: 23 W. 29th St., (bet. 5th & 6th Aves.) 2nd Fl.
New York, NY 10001
Tel: 212-368-8627
www.pearlsaser.com



Free Appetizer in Cheesecake MY Readers of *Mitsukoshi* Restaurant

Himalayan Yak Restaurant



Conveniently located just 15 minutes from Manhattan and near 3, 4, 5, M, and R trains at the Roosevelt Ave. station, The Himalayan Yak Restaurant of Jackson Heights specializes in the authentic cuisines of Tibet and Nepal. Bring in the coupon on page 16 for a free appetizer.

Location: 7300 Roosevelt Ave., (bet. 73rd & 75th Sts.)
Jackson Heights, NY 11372
Tel: 718-279-3119
www.himalayanyak.com

Salon Offers Free Counseling for Customers Looking to Change Treatment

WATANABE SALON

The Melrose salon frequented by models, actors, and celebrities, WATANABE SALON is offering free counseling for their Japanese smoothing solution, Crahmene Lamination. Perfect for colored hair and appropriate for all hair types, this treatment will give the texture of your hair without using formaldehyde. The result is natural straight hair with more volume than a Japanese straightening. Call for a reservation with certified stylist, Marusa.

Location: 40 E. 58th St., (bet. Park & Madison Aves.) 2nd Fl.
New York, NY 10022
Tel: 212-925-0440 / www.watanabesalon.com

New Jersey Salon Donates \$1 from Every Treatment to Help Earthquake Victims In Japan

Katsushika Sake

Gert Lee, local Katsushika Japanese hair salons, Katsushika Sake, is contributing to the relief effort in Japan. They will donate \$1 off for every treatment they provide to the areas affected by the earthquake and tsunami in north east Japan. Donations will be made through the Japanese Embassy in New York.

Location: 1029 Broadway, 2nd Fl., (bet. 5th & 6th Aves.) 2nd Fl.
New York, NY 10018
Tel: 212-963-8999 / www.katsushikasake.com

Feng Shui Store Opens Manhattan Store, Offers Promotion

Feng Shui Fortune Center



The popular Hong Kong store in New Jersey's Midtown Mall, Feng Shui Basics, will open a store in Midtown Manhattan in the second week of May. Until May 31, as a grand opening promotion, customers who spend over \$100 will receive a free gift of crystal pendulums (\$50 value).

Getset (Manhattan)

101 E. 10th St., (bet. 3rd & Lexington Aves.)
New York, NY 10003
(New Jersey)
Mitsukoshi
195 River Rd., Edgewater, NJ 07020
Tel: 201-941-0405 / www.mitsukoshi.com

In Support of the Earthquake Recovery Japanese Restaurant Features Northern Japan's Culture

Rakusanya

From May 14 to June 26 Japanese restaurant Rakusanya, will conduct a campaign to introduce the food, sake and culture of northern Japan to customers, in support of the recovery in the wake of the earthquake and tsunami. They will highlight the food and drink of northern Japan by creating a special menu to feature cuisine of the region and offering discounts on sakes from the various prefectures. They will also introduce the culture of the region by exhibiting photography, arts and crafts, and staff will wear traditional apparel from the region.

Location: 23 E. 6th St., New York, NY 10003
Tel: 212-677-5674 / www.rakusanya.com

New Macerata's Lunch Spot Opens

Ali Cafe - Petit Macerata

Owner and chef of Ali's on West 4 and former chef of the American Embassy, Shigeki Nakanishi is collaborating with macerata, and vegan chef, Nobuko Teramoto to open a new lunch spot, Ali Cafe Petit Macerata. This new restaurant shares space with Ali's on West 4 but has its own menu and is open only during lunch. The chefs put their hearts into creating delicious and healthy lunches and events. Also, for dinner try the ever-popular 4-course meal from Ali's on West 4 (\$42.95).

Location: 100 W. 4th St., (bet. 6th & 7th Aves.)
New York, NY 10014
Tel: 212-999-3440

Grand Opening Promotion

Tomoko Shima Hair Salon

Known for their comfortable environment and highly skilled stylists, Tomoko Shima Hair Salon has recently opened a new hair salon in the Chelsea area of Manhattan. To celebrate the grand opening of their downtown location Tomoko Shima Salon will have a special 20% off promotion for new clients seeking to get a haircut, color, or blowdry. This promotion applies to both the Upper East Side and downtown locations and is valid until the end of June.

Location: (Upper East Side location)
171 E. 10th St., (bet. 3rd & Lexington Aves.)
New York, NY 10003
Tel: 212-739-4656
(Brooklyn location)

235 W 74th St, bet 7th & 8th Aves
New York, NY 10023
Tel: 646-429-1237 | www.minedollas.com



20% Off Services

Kyara Sabor

Newly opened in the Union Square area, Kyara Sabor offers a calm and relaxing space in the energetic surroundings of the East Village neighborhood. Kyara's signature services are blow dries and special color treatments that actually repair the hair when color agents are being applied. When you mention Chopsticks NY, you will receive 20% off of all services for men and women. This offer is valid through June 30. And for a limited time, get a Hair Cut and Belka Message Package (\$35mm) or a Shinzai (\$65 min.) and Belka Message Package (\$5 min.) for \$50 (Reg. \$95). Not combinable with 20% off discount.)

Location: 12 E. 28th St., bet 5th Ave. & University Pl. 2nd Fl.

New York, NY 10003

Tel: 212-614-4900 | www.kyarasabor.com

Milimoon Spa Offers Discount to Chopsticks NY Readers

Olive Tree Spa

The Healing space in Midtown, Olive Tree Spa is offering 10% off their entire menu to Chopsticks NY readers. They feature a rich menu including nail treatment, waxing treatment, body massage, body treatment, microdermabrasion, facial treatment, and hair treatment. Get relax, and let Olive Tree Spa make you more beautiful!

Location: 344 Madison Ave., bet 37th & 38th Sts.

New York, NY 10016

Tel: 212-627-0958

Udon Sazanami Restaurant Expands Menu and Offers Sashimi Classes

West Udon Izakaya

In January, Japanese restaurant, Udon West in Midtown changed its name to West Udon Izakaya and introduced a new izakaya menu. Now in addition to udon, you can enjoy extended izakaya offerings on weekdays evenings and all day Saturday and Sunday. Also, try their satisfying \$2.90 and \$3.90 value menu. On weekends, Supreme draft beer is served for \$3 (Reg. \$6) and Hennessey/peach for \$2 (Reg. \$4). Location: 720 7th Ave., bet 3rd & 4th Avenues (bet 42nd & 43rd)

New York, NY 10019
Tel: 212-354-9967



Authentic Thai Restaurant Offers 10% Off to Chopsticks NY Readers

Taste & Thai Kitchen

A favorite among Thai food lovers in NYC, Taste & Thai Kitchen serves authentic Thai cuisine, not your typical watered down Americanized fusion. Popular for their traditional Northern style Thai cuisine, the signature dishes include the savory Khao Soi, lightly seasoned with curry. Clapsticks NY readers will receive 10% off your total until May 31. Mention Chopsticks NY when you place an order. All food and drinks included.

Location: 387 8th Ave., bet 42nd & 43rd Sts.

New York, NY 10019

Tel: 212-359-4263

Japanese Manga and Chinese Summer Classes

Hills Learning

How are big plans this summer for learning a new language? Hills Learning is offering two outstanding courses for both Chinese and Japanese geared towards high school students. More specifically the Japanese course is called "Japanese with Manga", and teaches Japanese through a lot of student's favorite Japanese Manga. Each class is 6 hours a week of language instruction, for 4 weeks; the Japanese schedule runs from July 18 thru Aug. 11 and the Chinese schedule runs from July 25 thru Aug. 15. Visit the Hills Learning website for more information and sign up now as classes currently have early bird registration, and allow a maximum of 10 students per class.

Location: 340 Lexington Ave., 10th Fl., bet 42nd & 43rd

New York, NY 10019

Tel: 212-633-7903

www.hillslearning.com



Japanese Catering Company Helps Provide Food to Hungry Children in Africa

FUJI Catering

FUJI Catering, the popular Manhattan catering company known for bento lunches, is partnering with the TABLE FOR TWO program to help feed hungry children in Africa. For every TABLE FOR TWO bento sold (\$14.75), 25 cents goes toward providing school lunches to impoverished children in countries like Rwanda, Uganda and Ethiopia.

These beautiful and healthy bento boxes after the choice of chicken or fish, and white or brown rice and they come with plenty of vegetables and sides.

Further, in order to promote the TABLE FOR TWO program and attract companies interested in corporate social responsibility, FUJI Catering is offering reliable gift credits to participating companies. Just contact FUJI Catering to register, and each of your employees will receive one gift card with \$20 credit toward TABLE FOR TWO bentos. Once the credit is used up you can recharge the card and continue to use it.

This is a great opportunity to help fight hunger while enjoying delicious and healthy bento boxes. Contact FUJI Catering for more information and to get started.

Location: (NYC Office)

27 Ludlow St., bet. Beaver & Grand Sts.; New York, NY 10007

Tel: 212-999-9333 | www.fujicatering.com

Info: (TABLE FOR TWO) www.tablefortwo.org/fuji_menu



MUSICIANS PITCH IN TO HELP JAPAN

By Valerie Goldberberg

After the horrific earthquake and tsunami hit north-eastern Japan on March 11, musicians around the world began using their talents, influence and resources to raise money for the survivors. Japanese musicians have come up with creative ways to help their own country, to some of which you can contribute even if you live outside Japan.

Yoshiki, drummer and pianist for the legendary heavy metal band X Japan, organized an internationally accessible celebrity auction through his non-profit Yoshiki Foundation America. The Japan Relief Fundraising Auction features items donated by Steve Lee, Reba McEntire, Robert Plant and others, and it benefits the Japanese Red Cross Society. Yoshiki himself auctioned his signature crystal piano, a see-through Pleyel Kawai grand, from April 17 to April 24.

Cocco, an Okinawan singer-songwriter known for her passion for nature, is dedicating her "Cocco Inspired Movie" project to charity. "Cocco Inspired Movie" is a series of art films based on her album Ensemble that originally aired for free on the UStream Web site last November. After the earthquake, Cocco decided to release them on a DVD whose proceeds will go toward the disaster victims. The DVD, set for release on June 8, costs 2,200 yen and includes new footage and a CD of two previously unreleased songs. On April 18, her official site began accepting preorders for a 2,500 yen version that also includes a towel a card autographed by Cocco herself.

"We are the World," the Michael Jackson and Lionel Richie-penned song that raised money to relieve African famine in 1985 is perhaps the most famous charity song ever. Visual Kei bands DandyShaper, A and Vanqueur announced on April 1 that they will spearhead a Visual Kei equivalent of the song. The three bands will write a song together and invite other VK artists to participate.

Sugizo, the guitarist for the famous rock band Luna Sea, financially volunteered on the scene of the earthquake. From April 1 to April 10, he joined a relief team called Peace Boat in Iwahonmaki, a city in Miyagi prefecture. He helped clean up the area, distribute supplies and cook food, acting without directly. Additionally, "Precious"—Luna Sea's first single in more than a decade—is available as a digital download on Amazon.com. Proceeds from the \$4.99 price go to the Red Cross.

Music can heal people emotionally, but these generous musical charity projects help heal the physical damage wrought by the earthquake and tsunami.



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Three cute items for a fraction of the price. T-shirt, sweater and pants shorts, with a bonus pouch for little shoes. **5500105** ¥3,000 (US\$35.29)



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Kutani Ceramic USB (Memory 2GB)

RAH0120
¥11,000
(US\$119.41)

Handkerchief (Japanese Style Monomotoba)



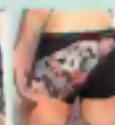
Whether you use it or display it in your home, this handkerchief will bring you luck.
212629 ¥350 (US\$4.12)



Drawstring Pouch

W00060
¥9,000
(US\$99.50)

Gunze Body Wild Low-Rise Boxers



Featuring additional Japanese designs in bold colors and made with stretchy quick-drying material, these are real attention-grabbers.
213427 ¥13,000 (US\$145.29)



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W00841 ¥6,500 (US\$74.47)

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